



Provence

BRUNOLAFON
wine selection

Domaine de la Mongestine, Bob Singlar, Vin de France, Blanc

Vin de France, VSIG, France



Situated in Coteaux d'Aix-en-Provence, Domaine de la Mongestine is a young estate pursuing organic viticulture with biodynamic principles. This is a rarity in their region that is known for mass produced rosé for easy poolside enjoyment. However, new owners Harry and Celine Gozlan envision a project focused on farming with great care and making wines simply.

PRESENTATION

Further breaking the mold for Provence winemaking, la Mongestine produces their wines with minimal intervention. None of the wines see sulfur until bottling. Native yeast fermentations allow the estate to showcase the different terroirs of their estate. They avoid barrel aging preferring inert tanks and amphora, which allows for micro-oxygenation but does not obscure their terroir.

WINEMAKING

Vendanges manuelles et mécaniques.

Temperature controlled fermentation in stainless steel vats, Malolactic fermentation, Macération pré fermentaire à froid, Non filtered.

AGEING

Ageing in temperature-controlled stainless steel vats.

VARIETALS

Roussanne 50%, Rolle ou Vermentino 50%

10.2 % VOL.

SERVING

53F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

APPEARANCE : Golden yellow colour, opaque, greenish-gold highlights.

NOSE : Firm, typé, acacia aromas, lemon aromas, pear aromas, arômes de fruits blancs.

PALATE : Sweet tannin.

FOOD PAIRINGS

For the aperitif, Grilled tuna, White meats, Poultry



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

