



# Provence

BRUNOLAFON  
wine selection

## Domaine de la Mongestine, Georgette, Vin de France, Blanc, 2020, no added-sulfites & natural.

Vin de France, VSIG, France



Domaine de la Mongestine is a young estate pursuing organic viticulture with biodynamic principles in a region 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. The estate was certified organic in 2014 and is now undergoing the process of transition to biodynamic viticulture as well.

### PRESENTATION

Sulfites are naturally-occurring compounds that are a product of fermentation. All wines have some sulfites. So, while it's impossible to buy wine that's totally sulfite-free, low-sulfite wines do exist. Hunt down organic wines, which are required to be made from organically-grown grapes and contain no added sulfites, and meet this versatile sipper that strikes just the right balance of dry, refreshing and fruity.

### IN THE VINEYARD

The vineyard is mainly on the clay and limestone soils of North facing slopes (with altitude up to 450 meters) enabling for a longer maturation process preserving freshness in the fruit and acidity.

### WINEMAKING

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. Aged for 6 to 8 months in old barrels and bottled unfiltered.

### VARIETAL

Rolle ou Vermentino 100%

### 12 % VOL.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 15-18°C / 59-65°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Get in, we're going to Provence. Whether you're sipping this pick - light, slightly sweet and/or floral, bright and bursting with citrus and tropical flavors, at brunch with a fruit plate or at dinner alongside steamed mussels, its floral aromatics and notes of honeysuckle, lemon, peach and wet stone are sure to shine through.

### FOOD PAIRINGS

Serve it cold with sushi or Thai food, or drink it alfresco with grilled chicken or shellfish. With slightly herbaceous notes, it'll cut right through decadent cheeses and creamy pasta dishes.



### Bruno Lafon Selection

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

