



Provence , Domaine de la Mongestine, Les Monges, AOC Coteaux d'Aix-en-Provence, Rouge

AOC Coteaux d'Aix-en-Provence, Provence, 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

This Coteaux d'Aix-en-Provence appellation range aims to reflect the best of the appellation in all three colors. The grape varieties and terroirs are respected according to the rules of the appellation syndicate, and vinified in a natural, traditional way. The result is wines with a classic style, but always light and fresh.

TERROIR

Clay and limestone

IN THE VINEYARD

The entire estate has been organic-certified for more than 10 years and planted with grass on the totality of the vineyard for 3 years. Irrigation is forbidden. Copper doses are reduced to a minimum. We seek to develop biodiversity as much as possible within the estate by planting meadows and melliferous trees which a larder for our bees.

WINEMAKING

Natural vinification with no added sulfur, yeast or other oenological products. Blend of Grenache fermented in liquid phase and Syrah macerated for 3 weeks. Aged in concrete eggs, stoneware amphora, barrique and stainless steel vats, unfiltered.

VARIETALS

Syrah 50%, Grenache noir 50%

SERVING

53F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

APPEARANCE: deep ruby, black currant color

NOSE: fruity, cherry notes and mandarine pulp aromas PALATE: Fresh, delicious, airy, velvety, subtle tannins

FOOD PAIRINGS

For the aperitif, Flank steak with shallot, Filet mignon of pork, Sheeps cheese





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