



Provence

BRUNOLAFON
wine selection

Domaine de la Mongestine, Bob à bulles, Rosé Brut

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.

TERROIR

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

Bob à bulles is crafted using time-honored méthode champenoise techniques: the base wine for this sparkler consists of 100% Syrah, which was pressed and soaked on the skins for an extended period of time. The wine was then aged in thermo-controlled lined concrete vats with no addition of yeasts nor sulfites, until malolactic fermentation was over. Along with a mixture of sugar, it's own indigenous yeast and nutrients, it was bottled (unfined and unfiltered) in spring of 2021 for the second fermentation. After 9 months en tirage, thawing was riddled and disgorged. No dosage was added before the sparkling wine was closed with a crown cap.

VARIETAL

Syrah 100%

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

SERVING

T° of service: 6-8°C / 42-46°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

From the cooler climes and lofty elevations of this part of Provence, this Syrah sparkler - vinted the champenoise way, is a hazy sunset pink hue. With a perfume of cut flowers, candied watermelon, ginger and yeasty apples and red pears, it bounces with personality. It's also texturally interesting: raspy and almost chalky with juicy fruit and a bite of bitter orange at the finish, which ride a very generous mousse. Chill right down and bring to a picnic!

FOOD PAIRINGS

Chill right down and bring to a picnic! If you are feeling more fancy, lamb and Syrah are a match made in heaven, even more when bubbles are involved: Bob à bulles brings the same heat and a hearty dose of fruit to temper the gaminess of lamb while complimenting Moroccan or Turkish spice blends that include cumin, cinnamon, allspice and black pepper.



Bruno Lafon Selection

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