



# Southern Rhône

BRUNOLAFON  
wine selection



## Mas de Libian, Bout d'Zan, AOP Côtes-du-Rhône, Red AOP Côtes-du-Rhône,

The Thibon family bought Libian in 1670. A third-generation of the current owners Jean-Pierre Thibon and his wife Jacqueline have 3 daughters Hélène, Catherine, and Cécile. Jean-Pierre decided that the main activity at Libian would be wine: he built a cellar in 1970. The vines were, from the beginning, under organic agriculture: they plowed the soils, hoed by hand in the spring. A continuation of this philosophy and an important milestone for the domaine was being certified biodynamic in 2005.

### PRESENTATION

A term of endearment intended for my father in his early childhood to express his short stature and tanned complexion! Today, to evoke the liquorice side of this wine. The "a" in Zan disappeared following an attack by Haribo...

### TERROIR

Mosaic of terroirs: clay-limestone, rolled pebbles, sand. Mediterranean climate, dry, hot summers, low rainfall, very windy.

### IN THE VINEYARD

No chemicals are used and even in generous vintages very low yields are the norm. As the Mas de Libian biotope has come to offer an incredibly healthy environment for grape growing, Hélène has little recourse for sulphur, which is often not used at all during the winemaking process.

### WINEMAKING

Respectful, blending of grape varieties in the vat. 100% de-stemming. Light crushing. Temperature-controlled fermentation. Maceration for 12 days, run-off by gravity. Pneumatic pressing.

### AGEING

Aged for 9 months in foudres for 1/3 of the wine.

### VARIETALS

Grenache noir 80%, Syrah 20%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°C / 61°F

### AGEING POTENTIAL

5 years

### TASTING

Bout d'Zan is very ripe and supple, with an almost creamy texture. Elegant yet easy drinking, this spectacular value wine offers sumptuous black-cherry and plum flavors accented by earth, licorice and coffee notes. It's a luscious wine with a warmly spiced finish and soft, feathery tannins.

### FOOD PAIRINGS

Lamb tajine, grilled meat and vegetables with southern flavours. In short, he loves colourful cuisine.



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

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

