



# Mas de Libian, Calade, 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

Provençal name for a path that climbs, with a notion of pebbles/pavements. If you come to visit us, you'll understand when you see our path.

#### TERROIR

Rolled pebbles. Mediterranean climate, dry, hot summers, low rainfall, very windy.

#### IN THE VINEYARD

Yield: 35 HI/Ha. Goblet pruning.

Harvesting: Entirely manual, with strict sorting in the vineyard.

## WINEMAKING

100% destemming. Light crushing. Temperature-controlled fermentation. Maceration for 15 days. Gravity run-off. Pneumatic pressing.

## AGFING

Aged 25% in demi-muid, 25% in porcelain jars, 25% in stoneware jars, 25% in stainless steel tanks.

## VARIETALS

Mourvèdre 90%, Grenache noir 10%

## 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 to 10 years

## TASTING

La Calade features distinctive green olive and peppercorn aromas alongside cherry fruit. Spicy black-cherry cola and cassis flood the palate of this intensely fruity red. Effortless but concentrated, the wine is balanced by fresh acidity and fine, firm tannins, with a long finish.

## **FOOD PAIRINGS**

Game, venison, doe, porcini mushrooms, truffles, chocolate.





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