

## Domaine de la Mongestine, Bob Singlar, Orange

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

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. They avoid barrel aging preferring inert tanks and amphora, which allows for micro-oxygenation but does not obscure their terroir.

### 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

Made by leaving the grape skins and seeds in contact with the juice, creating a deep orange-hued finished product. This is a natural process that uses little to no additives, not even yeast. Vinted in stainless steel vessels, fermented with native yeasts, and bottled with minimal sulfur. A simple approach to winemaking to produce an exemplary and delicious orange wine.

### VARIETALS

Rolle ou Vermentino 95%, Gewürztraminer 5%

12,5 % VOL.

GM: No.

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

### SERVING

T° of service: 12°C / 46°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This is a full-throttle orange wine: the grapes are left on skins for 30 days. The result is a light marmalade-hued wine that jumps from the glass with heady notes of orange peel, cinnamon, cloves, and Campari-like bitters. It's a bouquet of flowers with a hint of honey, and the floral character continues through a delightful pithy and textural palate, anchored in juicy citrus with a crunch of acidity.

