



# Provence

BRUNOLAFON  
wine selection

## Domaine de la Mongestine, Auguste, Rouge, 2020, no added-sulfites & natural.

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

Sulfites are naturally-occurring compounds that are a product of fermentation. All wines have some sulfites. So, while it's impossible to buy wine that's totally sulfite-free, low-sulfite wines do exist. Hunt down organic wines, which are required to be made from organically-grown grapes and contain no added sulfites, and meet this ideal Syrah to serve whenever you're grilling steak or pork chops. Sniff before you sip to take in the floral aroma, then taste notes of raspberry, cassis, pepper and tobacco.

### IN THE VINEYARD

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

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. Aged for 10 months in old barrels and bottled unfiltered.

### VARIETAL

Syrah 100%

### 12,5 % VOL.

GM: No.

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

### SERVING

T° of service: 15-18°C / 59-65°F.

### AGEING POTENTIAL

Enjoy all year long, 5 years

### TASTING

This is a thirst-quenching and lighter-bodied red that's begging for a spot at your Thanksgiving table. It has bold flavors of plum, fig and black cherry and pairs beautifully with barbecue or lamb. It is juicy red you'll never forget. This pick is fruit-forward with the essences of raspberry, red cherry, rhubarb and tomato leaf in every sip. Try it slightly chilled with ribs, fries or pizza.



### Bruno Lafon Selection

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

