



Vignobles du Languedoc

BRUNOLAFON
wine selection



Languedoc, Mas Onésime, Jour Fruit, AOC Faugères, Rouge

AOC Faugères, Languedoc-Roussillon, France

Mas Onésime is located at La Liquière, one of the 7 small towns that are in the Faugères appellation. History started in 1920, with the grandfather of Olivier Villaneuva, current winemaker and owner who joined the winery in 1999. Olivier started in 2003 a business that offers viticultural services and ended up working with names like Bernard Magrez. He created a small company that offers viticultural services, and started to work with names like Bernard Magrez or Michel Rolland.

PRESENTATION

In biodynamics, we talk about Fruit Days when the moon passes in front of the fire constellations (Aries, Leo and Sagittarius). It is on Fruit Days that the wine reaches its aromatic best. To capture this expression, the wine is drawn off on a Fruit Day.

TERROIR

Schist

WINEMAKING

Harvested by hand, sorted and fully de-stemmed

Grapes received by gravity, separate vinification of parcels

Vats are temperature controlled by a cooling system, punching of the cap, 8-10 days maceration period, pneumatic pressing

Ageing in vat to preserve a fresh and crispy profile

VARIETALS

Cinsault 55%, Syrah 45%

TASTING

The nose of this wine is clean and pleasant, dominated by notes of fresh red fruit (raspberries, strawberries, etc.). The palate is luscious, fresh and modern in style.

FOOD PAIRINGS

Finger food, sardine rillettes, platter of charcuterie, hummus, beef carpaccio, spaghetti bolognese, a bacon omelette, cheese quiche.



Bruno Lafon Selection

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

