



Provence

BRUNOLAFON
wine selection

Domaine la Mongestine, Les Jardins de Paloma, 2022

AOP Coteaux d'Aix-en-Provence, Provence, 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

The grapes are farmed organically on hillside slopes, handpicked, fermented with native yeasts, and bottled with minimal sulfur. A simple approach to winemaking to produce an exemplary and delicious rosé.

VARIETALS

Cinsault 40%, Grenache noir 40%, Syrah 10%,
Vermentino 10%

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: 8°C / 46°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

From organic vineyards enroute to biodynamic, this is a smooth, caramel-flavored wine. Freshness comes from the touch of citrus that permeates the strawberry flavors. Hints of red fruit bring out tangy acidity that gives the wine a fresh aftertaste.

FOOD PAIRINGS

Best served chilled and enjoyed on warm summer days with a fresh alfresco fare. Particularly perfect with smoked salmon and seafood, but just as vibrant with nibbles such as a plant-based grazing board.



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.

