



Vignobles du Languedoc

BRUNOLAFON
wine selection



Languedoc, Mas Onésime, Le Sillon, 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.

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, pneumatic pressing, 20-25 days maceration period

Ageing in vat to preserve a fresh and crispy profile

VARIETALS

Grenache noir 70%, Carignan 10%, Syrah 10%, Mourvèdre 10%

TASTING

All the richness of this wine is expressed by its magnificent dark colour with bright tones. The Grenache brings aromas of spicy candied fruit. Smooth, full and well-balanced on the palate. The Carignan adds a touch of freshness whilst the low-yield. Syrah brings the aromatic complexity that makes this wine so generous.

FOOD PAIRINGS

This powerful, well-balanced wine is the ideal partner for many dishes including a shoulder of lamb with thyme, pigeon with grapes, meats in sauce and sweet-savoury combinations such as rabbit with prunes.



Bruno Lafon Selection

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

