



Provence

BRUNOLAFON
wine selection

Domaine de la Mongestine, Roussanne, IGP Var, Blanc

IGP Var, France

Situated in Coteaux d'Aix-en-Provence, Domaine de la Mongestine is a young estate pursuing organic viticulture with biodynamic principles. This is a rarity in their region that is 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.

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

Clay-limestone

WINEMAKING

Total destemming, Temperature-controlled fermentation in stainless steel vats, Use of indigenous yeasts, Malolactic fermentation. Aging in barrels of two wines, Technical cork stopper

VARIETAL

Roussanne 100%

SERVING

53F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Coppery yellow color, golden. Vegetable nose, notes of bergamot, chamomile and infusion leaves. Great purity on the palate, nice final and minerality.

