



# 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.



### Bruno Lafon Selection

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

