



Vignobles du Languedoc

BRUNOLAFON
wine selection



Languedoc, Mas Onésime, Le Sillon, AOC Faugères, Blanc

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

Marsanne makes up the backbone of this lovely bright wine with golden tints.

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

Ageing in vat to preserve a fresh and crispy profile

VARIETALS

Marsanne 60%, Roussanne 40%

TASTING

The nose is dominated by notes of spices (cumin, curry), fresh lime and candied citrus.

The palate is fleshy and complex with an assumed maturity.

FOOD PAIRINGS

Caesar salad, gambas a la plancha, cheese raclette, roast capon, baked quail, old Comté or Mont d'Or cheeses.



Bruno Lafon Selection

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