



# Mas de Libian, Vin de Pétanque, Vin de France, Red, 2022

Vin de France, VSIG, France

The Thibon family bought Libian in 1670. A third-generation of the current owners Jean-Pierre Thibon and his wife Jacqueline have 3 daughters Hélène, Catherine, and Cécile. Jean-Pierre decided that the main activity at Libian would be wine: he built a cellar in 1970. The vines were, from the beginning, under organic agriculture: they plowed the soils, hoed by hand in the spring. A continuation of this philosophy and an important milestone for the domaine was being certified biodynamic in 2005.

### **PRESENTATION**

Hélène takes little credit for her farms' organic management, which she says has been practiced here for generations. No chemicals are used and even in generous vintages very low yields are the norm. As the Mas de Libian biotope has come to offer an incredibly healthy environment for grape growing, Hélène has little recourse for sulphur, which is often not used at all during the winemaking process.

#### **TERROIR**

Clay-limestone, with lauzes and some rolled pebbles. Mediterranean climate, dry, hot summers, low rainfall, very windy.

# IN THE VINEYARD

Organic

Yield: 45 Hl/Ha. Harvested entirely by hand, with strict sorting in the vineyard.

# WINEMAKING

Traditional, blending of grape varieties in the vat. 100% de-stemming. Light crushing. Temperature-controlled fermentation. Short vatting period of around 5 days. Gravity run-off. Pneumatic pressing. MLF in vats.

### **AGEING**

Aged in bottle before selling.

# VARIETALS

Grenache noir 75%, Syrah 25%

### 14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products

### SERVING

16°C/61°F

# AGEING POTENTIAL

5 years

## **TASTING**

This gorgeous blend is packed with black-fruit notes, framed by ripe, well-integrated and soft tannins. The focus is on freshness and purity; the palate offers a juicier fruit intensity, followed by notes of baking spice, mesmerizingly pure fruit and savory flavors that linger on a long finish.





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## **FOOD PAIRINGS**

"Sip while playing a lazy summer game of pétanque in the south of France, among other occasions!!!! It can also be served chilled for a lovely summer evening party! An easy-drinking wine, without pretense or snobbery: made for sharing with friends, bottle after bottle..." Hélène Thibon, proprietor & winemaker.