



Southern Rhône

BRUNOLAFON
wine selection



Mas de Libian, Khayyâm, AOP Côtes-du-Rhône, Red, 2022

AOP Côtes-du-Rhône,

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

A tribute to Omar Khayyâm. 11th-century Persian Muslim poet and mathematician. Wrote several hundred quatrains celebrating wine and women. Carpe Diem philosophy.

TERROIR

Only rolled pebbles and red clay. Mediterranean climate, dry, hot summers, low rainfall, very windy.

IN THE VINEYARD

Dynamic organic growing. Yield: 45 HI/Ha.

Training method: Gobelet on Grenache and Mourvèdre and trellising on Syrah, with removal of early shoots. Harvested entirely by hand, with strict sorting in the vineyard.

WINEMAKING

Blending of grape varieties in the vat. 100% Grenache and Mourvedre de-stemmed Lightly crushed. Syrah vinified in "mille feuille" (whole bunches, destemmed, not crushed, crushed) Temperature-controlled fermentation. Maceration for 15 days. Gravity draining. Pneumatic pressing.

AGEING

Aged 9 months in foudres for 50% of the wine.

VARIETALS

Grenache noir 75%, Mourvèdre 15%, Syrah 10%

14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

SERVING

16°C / 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

"This superripe blend [...] is full-bodied, with a rich, creamy texture and a long, velvety finish. Spice and herb notes accent dusty black cherries, and a hint of cocoa sneaks in as well." - Joe Czerwinski.



Bruno Lafon Selection

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FOOD PAIRINGS

Côtes-du-Rhône wines are extremely food-friendly and can be paired to match with a wide variety of foods. These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.



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