



# 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.

GM: No.

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

### 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.



### **Bruno Lafon Selection**

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