



Southern Rhône

BRUNOLAFON
wine selection



Mas de Libian, Calade, 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

Provençal name for a path that climbs, with a notion of pebbles/pavements. If you come to visit us, you'll understand when you see our path.

TERROIR

Rolled pebbles. Mediterranean climate, dry, hot summers, low rainfall, very windy.

IN THE VINEYARD

Dynamic organic cultivation with Demeter certification.

Yield: 35 HI/Ha. Goblet pruning.

Harvesting: Entirely manual, with strict sorting in the vineyard.

WINEMAKING

100% destemming. Light crushing. Temperature-controlled fermentation. Maceration for 15 days. Gravity run-off. Pneumatic pressing.

AGEING

Aged 25% in demi-muid, 25% in porcelain jars, 25% in stoneware jars, 25% in stainless steel tanks.

VARIETALS

Mourvèdre 90%, Grenache noir 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

Recommended for winter and for fans of this wild grape variety, which you need to learn to love. Welcome it!

FOOD PAIRINGS

Game, venison, doe, porcini mushrooms, truffles, chocolate.



Bruno Lafon Selection

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

