



Southern Rhône

BRUNOLAFON
wine selection



Mas de Libian, Cave Vinum, Vin de France, White 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 H el ene, Catherine, and C ecile. 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

H el ene 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, H el ene has little recourse for sulphur, which is often not used at all during the winemaking process.

TERROIR

Clay-limestone, north and east facing, Mediterranean climate, dry, hot summers, low rainfall, very windy.

IN THE VINEYARD

Dynamic Demeter-certified organic cultivation. Yield 40 Hl/Ha, goblet pruning. Harvested entirely by hand, with strict sorting in the vineyard.

WINEMAKING

Pneumatic pressing. Cold settling at 12-14 C for 12 hours. Racking with reincorporation of fine lees. Fermentation at 18-20 C. for Roussanne.

AGEING

Aged in Demi muids.

VARIETALS

Roussanne 40%, Viognier 40%, Clairette 20%

13,5 % VOL.

GM: No.

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

SERVING

12 C / 54 F

AGEING POTENTIAL

5 years

TASTING

While the nose is demure, white peach flavors are juicy and pure on the palate of this dry white blend. This gorgeously sunny sip melds zesty apricot and fresh apple flavors with delicate swathes of sweet spice and blossom. It's a plump, approachable wine with a pleasant grip of bitters on the finish.

FOOD PAIRINGS

Goat's cheese from the south or any cooked Mediterranean fish, is one of the white wines that can tolerate garlic.

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Bruno Lafon Selection

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