Domaine de la Mongestine

Provence, France

Winemaker: Harry Gozlan & Max Gamard
Region: Provence-Verdon, France
Location: Artigues, France
Appellation: Vin de France

Estate Vineyard near the village of Artigues (north east of Aixen-Provence) from a Northern Exposure at 450m altitude, on clay-limestone soils.

Direct pressing of Syrah for the base wine. Freezing of 10% Syrah juice for the second fermentation in spring with the Charmat method

Certified Organic & Demeter Certified Biodynamic

100% Syrah

About the Winery/Winemaker

In the famed Coteaux D'Aix en Provence, Domaine de la Mongestine is a rarity in the appellation. They don't seek to make lakes of poolside rose like the broad swath of the region, instead, they have committed first to organic agriculture becoming certified in 2014 and completed a biodynamic conversion in 2019. Celine and Harry Gozlan are driven by a care for the land and minimal intervention in the cellar. They allow native yeast to take the lead, forgo oak by using inert vessels and amphora for fermentation and aging while being judicious with the amount of sulfur they add at bottling. The resulting wines are the refreshing, saline, textured wines we want to drink all year round.