

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 Aix-en-Provence) from a Northern Exposure at 450m altitude, on clay-limestone soils.



100% Destemmed, 4 weeks on skins for both Sauvignon Blanc and Grenache Blanc separately. Fermented with native yeast, 100% malolactic and aged in concrete. 20mg sulfur before bottling.



Certified Organic & Demeter Certified Biodynamic



60% Sauvignon Blanc & 40% Grenache Blanc



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.