

CLOVIS WINES — DOMAINE DE LA MONGESTINE

Clovis Wines is a collaboration between T Edward and some of the best small producers in France.

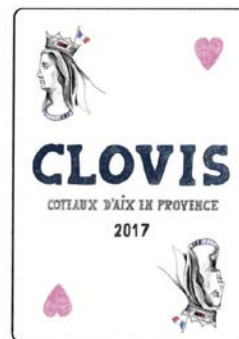


Harry and Céline Gozlan took over the Domaine de La Mongestine estate in 2016 and brought a new team in the cellar to vinify their wines using low-intervention methods. Located in Artigues—behind the famous Mount Sainte-Victoire—the estate is situated at the heart of the AOP Coteaux d'Aix-en-Provence. By being at the back of the mountain, La Mongestine's vineyard has a higher elevation than other producers and so Harry and Céline embrace their cooler climate influences. Additionally all of the land is based on a slight, north-facing slope, which helps to maintain a good level of acidity and preserve the freshness. This is especially key with warm vintages becoming more and more frequent.

The 30 hectare property is certified organic. It's a single vineyard surrounding the property and divided in several plots. And there are no neighbors. The vineyard is completely surrounded by wild forestland, which can be a serious problem because of the wild pigs that would love to devour the fruit, but in fact the forests are an advantage by contributing to the biodiversity of the vineyards and ultimately the vines' health.



COTEAUX D'AIX-EN- PROVENCE ROSE



Varietal/Blend: 50% Grenache / 30% Cinsault / 10% Syrah / 10% Cabernet Sauvignon

Farming Practices: certified organic

Soil: clay and limestone

Harvest Technique: mechanical

Ave Year Vines Were Planted: 2000

Yeast: ambient

Fermentation: crushed and sent to tank / settled and fermented in stainless steel and concrete tanks

Maturation: 4 months in concrete

Alcohol: 12.5%

SO₂: 58ppm total / 23 free

Fined: bentonite

Filtered: yes

Country: France

Region: Provence

Sub-region: Coteau d'Aix-en-Provence