



Mas de Libian Pack!

This set of six biodynamic (and cinematic!) beauties for **\$113.85** (before tax and after a **24% discount**) would normally sell for **\$150** (before tax)!

Sorry, no other discounts apply.



We've counted Mas de Libian among our top-tier heroes of both biodynamic viticulture and nigh unparalleled deliciousness for well over a decade. The estate is front and center in a new documentary, "Weed & Wine," which details its legacy (as well as that of a marijuana farm in Humboldt County, California).

It's highly recommended, not only for its insight into a favorite producer but for its energetic narrative, lovely cinematography, and thoughtful portraiture of the people involved. To celebrate, we've put together this sensational six-pack!



Scan code to rent/stream!



WINERY: Mas de Libian
WINE: Cotes du Rhone Rouge "Khayyâm" (***2!**)

GRAPE: *{biodynamic}* Grenache, Mourvèdre, Syrah

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Raspberry, Sweet Rosemary, Earth & Chocolate*

"Drink wine. This is life eternal," famously wrote Omar Khayyam, and 800 years later, his attitudes and observations resonate. The Thibon sisters of Mas de Libian have named this delicious cuvée after the 12th century Persian poet and philosopher, and its exotic perfume of rosemary, lavender, and cocoa combine with violet-fruited romance in a sublimely exotic testament to his writings.

Serving Suggestions: Lamb medallions simmered with sliced dates, saffron, and cumin. Olera, potatoes, and eggplant stewed with caramelized onions, tomato paste, black pepper, and lime juice (over rice).



WINERY: Mas de Libian
WINE: Rhone Blanc "Cave Vinum"

GRAPE: *{biodynamic}* Viognier, Roussanne, Clairette

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Stone Fruit, Brioche & Floral Spice, Luxurious*

The soeurs Thibon of Mas de Libian have named this captivating white offering after the "cave canem" ("beware of dog") signs discovered in Pompeii's ruins, but there's nothing remotely fearful about this delicious combination of Viognier (20% of which is fermented in oak), Roussanne, and Clairette – a distinctly Rhone-ish melange. Luscious stone fruit and whispers of citrus yeild gentle gingerbread, toast, and autumnal potpourri vibes.

Serving Suggestions: Coconut prawn curry. Arugula salad w/ baked chevre, toasted almond slices, & grilled apricots. Pike quenelles.



WINERY: Mas de Libian
WINE: Cotes du Rhone "Bout d'Zan"

GRAPE: *{biodynamic}* Grenache, Syrah

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Black Raspberry, White Pepper & Roasted Cacao*

This firm, elegantly structured Cotes-du-Rhone is one of the loveliest around. Taking its title from the childhood nickname of Jean-Pierre Thibon, Libian's patriarch and father to the sisters who currently manage the estate, the wine shares with him a very Mediterranean complexion. It's full of ripe flavors yet chiseled and focused, with lovely aromatics and spice.

Serving Suggestions: Kofte kabobs (or falafel) & fattoush. Venison stew w/ baby potatoes, red onions, minced garlic, & fennel seed.



WINERY: Mas de Libian
WINE: Cotes du Rhone Rosé "BuveZ'en"

GRAPE: *{biodynamic}* Grenache, Syrah, Counoise

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Tart Raspberry, Minerally Spice & White Pepper*

Vibrant salmon in color and vibrantly crisp on the palate, this offering from the sisters Thibon is a beauty to behold and a refreshing pleasure to sip. The "BuveZ'en" is an impressive and delicious translation into rosé of the distinctive Grenache expression (albeit, in this case, sharing the spotlight with equal parts Syrah and Counoise) and the robust garrigue aromas that we've long adored in the estate's famous reds. Vive Le Libian! Vive la rosé!

Serving Suggestion: Sweet, spicy shrimp cocktail w/ celery, jalapeño, & cilantro. Deep fried corn on the cob w/ Szechuan peppercorn flair!



WINERY: Mas de Libian
WINE: "Vin de Pétanque" Rouge

GRAPE: *{biodynamic}* Grenache, Syrah

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Fresh Raspberry & Blueberry. Glou Glou-tastic!*

Here, sisters Héléne & Catherine Thibon, along with Héléne's son, Aurélien, showcase a more crushable side of the Rhone. Mas de Libian has been making fiercely naturalistic wine since its beginnings in 1670. The "Vin de Pétanque" is highly quaffable during the spring and summer months when "pétanque" season, the southern French equivalent of boccé, is in full swing!

Serving Suggestions: Pétanque/Boules/Boccé of course! Or with any rich grilled fair al fresco, especially burgers, tacos, pork chops and kabobs.