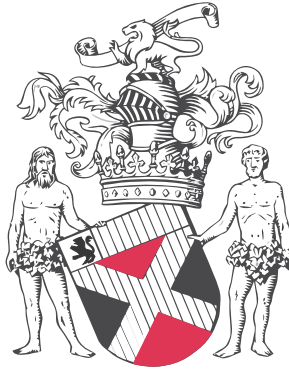


DOMAINE BRUSSET



CAIRANNE

Red

« Les Travers »

Grape varieties : Grenache, Mourvedre, Syrah, Cinsault.

Soils : Clayed limestone slopes with alluvial terraces, rich in round stones.

Yield : 35 hl/ha.

Age of vines : 30 years old.

Harvest : 100 % hand-picked.

Vinification : Traditional method with destalking, each grape variety is vinified separately. Fermentation in vats for 20 days.

Maturing : During 10 months.

70 % in vats, 30 % in 3 or 4 year-old barrels.

Ageing : 5 to 8 years.

Appearance : Intense ruby-red color.

Aroma : Elegant smell of blackcurrant and elderberry.

Taste : Starting with, full and concentrated flavours, silky tannins, blackcurrant and cherry, with a final touch of pepper and spice.

Matching with food : All type of meat (when young), game animals and cheese (when at the best of its age).

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