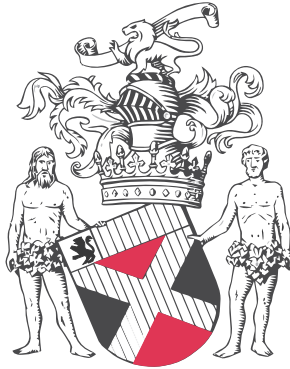


DOMAINE BRUSSET



CÔTES DU RHÔNE

Red

« Laurent B »

Grape varieties : Grenache, Syrah, Carignan, Mourvedre.

Soils : Clayey-limestone, stony.

Yield : 45 hl/ha.

Harvest : 100 % hand-picked.

Vinification : Destalking, fermentation between 10 to 15 days at 26 °C with regular "delestages". Each grape variety is vinified separately then blended after malolactic fermentation.

Maturing : 100 % in vats for 6 months.

Ageing : 5 to 6 years.

Appearance : Ruby-red with purplish tinges.

Aroma : Small red fruits, spicy.

Taste : Round, elegant, and supple flavours of small fruits (raspberry). "Goes down well" and balanced.

Matching with food : From snacks to light meals.

Serve at 16 °C

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