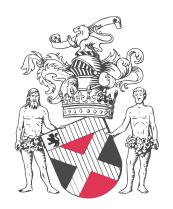
DOMAINE BRUSSET





Rouge « Les Hauts de Montmirail »

Grape varieties: Grenache, Mourvèdre, Syrah.

Soils: Clayey & rocky. Located below the great Jurassic calcareous ridge of the « Dentelles de Montmirail ». Vineyards established on small terraces.

Yield: 25 hl / ha.

Harvest: Hand-picked and strictly selected according to a variety of ripeness checks.

Vinification: Crushing, destalking, cold prefermentation. Separate fermentation for each grape variety during 30 days, « pigeage », temperature control.

Maturing: 50% in french oak-casks (part of new) according to the vintage.

Ageing:10 years or more.

Appearance: A very deep, dark crimson robe.

Aroma: A rich, fruity, spicy and complex aroma.

Taste: Very round and powerfull, long-lasting flavour. Consistant tannins, pleasantly woody with a deeper flavour of blackberry and chocolate.

Matching with food: Grilled meats, or meat prepared in sauces, game and cheeses.

