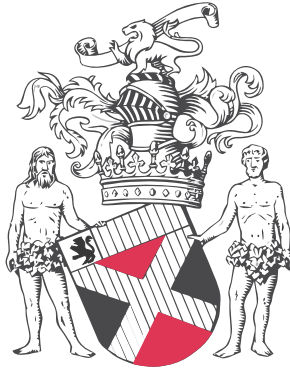


DOMAINE BRUSSET



GIGONDAS

Red

« Tradition le Grand Montmirail »

Grape varieties : Grenache, Syrah, Mourvèdre, Cinsault.

Soils : Stony terraced vineyards on alluvions and molasse facing full south.

Yield : 30 hl/ha.

Harvest : Hand-picked and selected following strict ripeness checks.

Vinification : Crushing, destalking, no yeast added. Fermentation in vats for 21 days with twice daily "pigeages".

Maturing : 60 % in vats and 40 % in 2 to 4 years old « demi-muids ».

Ageing : 8 to 10 years.

Appearance : A carmine red colour.

Aroma : Overripe red fruit aromas with a touch of mineral and vanilla.

Taste : A full bodied flavour, with good and silky tannins. An elegant and harmonious wine.

Matching with food : Red meats and cheeses.

DOMAINE BRUSSET

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