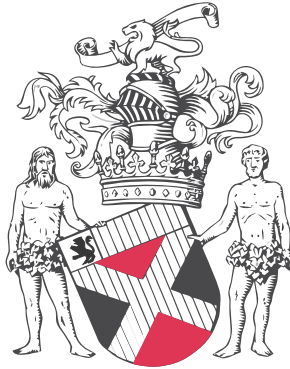


DOMAINE BRUSSET



RASTEAU

Red
« La Bastide »



Grape varieties : Grenache and Mourvedre.

Soils : Clayed limestone.

Yield : 30 hl/ha.

Harvest : 100 % hand-picked and selected following strict ripeness checks.

Vinification : Traditional method with destalking. No yeast added, pigeage, long fermentation at 26 °C.

Maturing : During 10 months in vats and in barrels.

Ageing : 5 to 8 years.

Appearance : A very deep crimson colour. A very complex nose of small blackberries with very motivable spice notes. Very powerful in mouth with an excellent lingering, tannins are there but they are rounded, harmoniously woody, good aromatic persistency of sloe and liquorice.

Matching with food : Meat cooked in sauce, game and cheese.

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