



## LA BRUSQUEMBILLE 2016

This cuvée is a blend of Syrah (70%) and carignan (30%) made from grapes grown in plots rich in alluvium deposits of sand and clay. The plots are situated in a zone known as "Piquebas" which surrounds the estate. It is a rich terroir which gives the vines real force and vigour.

A lot of work is devoted to upstream yield management through disbudding, suckering, and green harvesting. After selective sorting, out on the plots, the handpicked grape clusters are completely destemmed and then put into the vats, uncrushed, with the blend occurring directly in the vats. Then follows maceration for 20 days without adding yeast, and fermentation with occasional and alternate pumping over and cap punching to protect the quality of the tannins; the wine then matures for 8 months in stainless steel tanks on fine lees, the final stage before bottling.

Incredible aromatic richness of dark fruits (blackberry) and nutmeg, with notes of star anise.  
Perfect with dark meats such as beef or duck breast but also works well with toasts spread with tapenade and topped with red mullet.  
Lay down 4-5 years or enjoy as of now after decanting 3 hours before tasting. Serving temperature: 16-18°C.

13.5% alcohol – pH: 3.58 – Reducing sugar: 2 g/litre



*Vin Bio certifié par Ecocert*

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