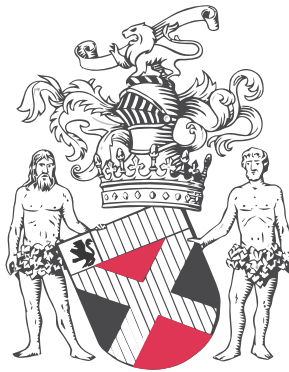


DOMAINE BRUSSET



CAIRANNE

White
« Les Travers »



Grape varieties : Clairette, Grenache white, Viognier, Roussanne.

Soils: Clayey limestone on the slopes, sandy on the plane.

Yield : 30 hl/ha.

Harvest : 100% Hand-picked with selection.

Vinification : Direct pneumatic crushing, settling of the must by cold treatment.

70% of the fermentation is in vats at 16°C. 30% in barrels with stirring. Malolactic fermentation realized.

Ageing : 5 years.

Appearance : Very clear and bright, with some green tinges.

Aroma : Floral predominance (hawthorn), hints of exotic fruit flavours and apricots followed by vanilla.

Taste : Initially round and fruity, finally rich and meaty.

A supple and dry wine

Matching with food : Simply as an aperitif. Oysters and shellfish, fish and white meat.

Serve chilled at 8°C

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