

DOMAINE BRUSSET



CAIRANNE

White

« L'Esprit de Papet »

This wine is made with the method of vinification transmit by my grandfather, called "Papet" in provençal.

Grapes varieties : Roussanne, Viognier.

Soils : Sandy clay on the slopes.

Âge des vignes : 25 years old.

Yield : 25 hl/ha.

Harvest : 100 % hand-picked selection.

Production : 1200 bottles.

Vinification : Direct pneumatic pressing, settling of the must by a cold treatment. Fermentation is in new oak casks with batonnage. Without adding yeast. Malolactic fermentation.

Maturing : 18 months on lees in new oak casks.

Ageing : 10 years.

Appearance : Bright golden silver reflect.

Aroma : Floral, white flowers and fruit flavours like apricot, pear, spicy hints like white pepper.

Taste : Fresh harmony with a powerful taste of roasted hazelnut. A longlasting final with lingering flavor of mineral.

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