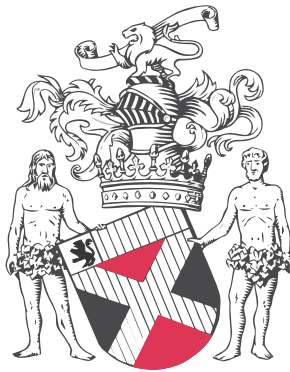


DOMAINE BRUSSET



GIGONDAS

Rouge
« Les Hauts de Montmirail »

Grape varieties : Grenache, Mourvèdre, Syrah.

Soils: Clayey & rocky. Located below the great Jurassic calcareous ridge of the « Dentelles de Montmirail ». Vineyards established on small terraces.

Yield : 25 hl / ha.

Harvest : Hand-picked and strictly selected according to a variety of ripeness checks.

Vinification : Crushing, destalking, cold prefermentation. Separate fermentation for each grape variety during 30 days, « pigeage », temperature control.

Maturing: 50% in french oak-casks (part of new) according to the vintage.

Ageing : 10 years or more.

Appearance : A very deep, dark crimson robe.

Aroma : A rich, fruity, spicy and complex aroma.

Taste : Very round and powerfull, long-lasting flavour. Consistant tannins, pleasantly woody with a deeper flavour of blackberry and chocolate.

Matching with food : Grilled meats, or meat prepared in sauces, game and cheeses.

DOMAINE BRUSSET

70, Chemin de la Barque 84290 Cairanne - France

Tél. (+33) 4 90 30 82 16 - contact@domainebrusset - www.domainebrusset.fr