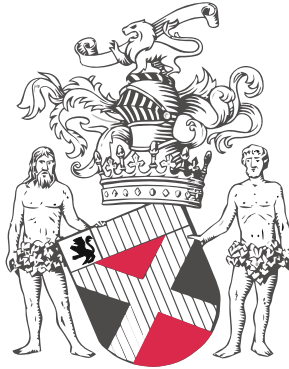


DOMAINE BRUSSET



GIGONDAS

Rouge
« Les Secrets de Montmirail »

Grape varieties : Grenache, Syrah.

Soils : Clayey and rocky. Located below the great Jurassic calcareous ridge of the Dentelles of Montmirail.
3 terraces in the shade in the afternoon.

Yield : 20 hl/ha.

Harvest : 100 % hand-picked and strictly selected.

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

Maturing : 30 % in new oak-casks, 70 % in vats.

Ageing : 10 years and more.

Appearance : Dense purple color with violet notes.

Aroma : Complex and intense nose of matured grapes,
note mineral and touches of rosemary.

Taste : Powerful and ample, tasty and fresh, fruity found
the austerity of Gigondas with a long finish highlighted
by a sweet note.

Matching with food : Daube, piece of beef roasted
saddle of venison...

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