

# MAS BRUGUIERE

PIC SAINT-LOUP

# LES MÛRIERS

Vin de FRANCE - White

# 2023



## Terroir

Located on the second north-facing islet, at the bottom of the Pic Saint Loup slope. The soils are both clayey-marl and composed of stony red clays.

## Wine tasting notes

"Les Mûriers" is a pale gold colour with silver tints, and is the very expression of the terroirs of Mas Bruguière. Its nose is expressive and mineral, revealing notes of fresh fruit such as peach and nectarine. On the palate, the perfect balance between volume and freshness leaves a tasty impression, combining fruity and greedy flavours. On the finish, the lovely bitters prolong the pleasure and give this wine its fullness.

## Grape varieties

70 % Vermentino  
30% Roussanne

## Aging potential

1 to 5 years.

## Wine making & aging

Hand-picked, gravity-fed and vinified in concrete tanks. 70% of the wine is aged for 6 months in stainless steel vats and 30% in concrete eggs.

## Service & food and wine pairing

Serve between 8 and 11°C when it is young. As it evolves, serve between 11 and 13°C. An ideal companion for dishes with character: spelt risotto, pan-fried foie gras with gingerbread, roast veal chop.

## MAS BRUGUIERE

La Plaine - 34270 Valflaunès

[www.mas-bruguiere.com](http://www.mas-bruguiere.com)