

MAS BRUGUIERE

RED



LE SEPTIÈME AOC Pic Saint Loup – Red

This wine was introduced to celebrate the arrival of the seventh generation of the Bruguière family at the helm of the estate and is mainly made from Mourvèdre, which gives it a very intense deep red/purple colour. The nose, which is delicate when young, opens out to show a range of black fruit aromas with hints of undergrowth. Twenty-four months of ageing provide roundness and well-balanced volume. The ripe tannins combined with a lovely freshness on the palate make this a beautifully silky wine. The force of this wine is very well integrated. Altogether charming. This pleasurable wine shows just how far the estate can push back the boundaries when dealing with a difficult grape that requires special attention, making the other vintages at least appear a lot easier to manage.

Serve at between 16 and 18°C, ready for drinking in 3 to 15 years' time. Perfect with autumn food: Rib of beef with cèpe mushrooms, Knuckle joint of lamb, garlic confit and oyster mushrooms, Pavé de taureau (beef steak) with girolle mushrooms, Wild boar stew, Hare à la Royale.

Unfiltered wine. May throw a small amount of sediment which does not affect the quality.

- **Grape varieties** : 90 % Mourvèdre, 10% Syrah – Old Vines
- **Terroir du Pic Saint Loup. Soil and location** :
*Soft limestone rocks at the foot of the slope.
South-facing.*
- **Ageing** : 12 months in frusto-conical wooden vats and 12 months ageing in bottles