

MAS BRUGUIERE

RED



L'ARBOUSE

AOC Pic Saint Loup – Rouge

Made from a blend of 60% Syrah and 40% Grenache, this wine is a fairly intense dark red colour which, due to its youth, shows myriad glints of blue and purple. Made for immediate drinking, while still respecting the identity of the Pic St Loup terroir, which it perfectly expresses. Very open and highly aromatic on the nose, reminiscent of a piece of fresh fruit, with some fine smoky elements adding to the aromas of ripe black fruits – blackberries, blackcurrants and bilberries. This is a balanced, ripe and silky wine, but the minerality of the terroir and the fruit itself shine through, making it amazingly drinkable. Although the tannins are clearly present, they combine beautifully with the fruit on the palate. The wine is ready for drinking when young, developing notes of undergrowth and spice over 5-7 years.

Serve at 14-16°C with a variety of dishes. Great with charcuterie, grilled meat and roast poultry, it is also the perfect accompaniment for: beef cheek cooked with carrots, oeufs en meurette, poulet Basquaise, rabbit with prunes, Duck breast with cherries.

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

- **Grape varieties** : 60% Syrah, 40% Grenache
- **Terroir du Pic Saint Loup. Soil and location** :
Grenache: soft limestone rocks
Syrah: Stony red clay soil at the foot of Pic Saint Loup
- **Ageing** : Grenache : 12 months in concrete vats
Syrah : 12 months in frusto-conical wooden vats