

MAS BRUGUIERE

RED



LA GRENADIÈRE AOC Pic Saint Loup –Rouge

A blend of 90% Syrah and 10% Grenache, in colour la Grenadière is a highly intense deep red with purple tones. Made with grapes from the estate's oldest and finest vineyards, located in and around land that has been in the family since the French Revolution, this wine is the result of unrelenting hard work and the qualities of its exceptional terroir. On the nose it is intense and complex, with very ripe black fruit notes and hints of liquorice, making it beautifully mellow and dense. On the palate it has good structure, density and depth, with the remarkable freshness of wines from this unusually cool location at the foot of Pic St Loup. Grapes are slow to ripen here, leading to a balance between density, powerful tannins and intense fruit flavours. Its tannins, which are perfectly ripe and well-integrated due to 18 months' ageing, provide terrific, harmonious length, with great ageing potential. Best enjoyed between 3 and 15 years old.



Decant and serve at 16-18°C. Ideal with: Fillet of venison in a Grand Veneur sauce, Wild boar casserole, Slow-cooked leg of lamb, Parmentier de canard (Duck shepherd's pie), Pieds paquets with green Puy lentils, Roast fillet of beef with ratte potatoes..

- **Grape varieties** : 90% Syrah, 10% Grenache - Old Vines
- **Soil and location** :
Grenache & Mourvèdre: soft limestone rocks
Syrah: Stony red clay soil at the foot of Pic Saint Loup
- **Ageing** : 12 months in frusto-conical wooden vats and 6 months in concrete vats