MAS BRUGUIERE

PIC SAINT-LOUP

L'ARBOUSE

AOP Pic-Saint-Loup - Red

2022







Terroir

The first islet facing south, under the Hortus cliff, its soil is composed of deep scree. It is the earliest terroir of the Pic Saint Loup, with Grenache and Mourvèdre. This cuvée is blended with the second islet and its young Syrah vines of about twenty years old on the lower slopes of the Pic Saint-Loup, on the north side, on clay and silt soils.

Wine tasting notes

This cuvée is destined to offer immediate pleasure. It has a garnet-red colour of medium intensity which reveals, when young, purple reflections. Its nose is very pleasant and expressive, evoking the crunch of fresh fruit. Ripe red and black fruit aromas, such as raspberry, blackberry and blueberry, are delicately completed by smoky notes. On the palate, this wine is balanced, greedy and offers a harmonious alliance between the roundness and the aromatic freshness. The firm tannins blend subtly with the fruity flavours to the delight of our taste buds.

Grape varieties

50 % Syrah - 25% Grenache 25% Mourvèdre.

Aging potential 5 to 10 years.

Wine making & aging

Hand picked, vatted by gravity and vinified in concrete tanks. Matured for 12 months in cask and 2 months in concrete vats.

Service & food and wine pairing

Serve at 15-16°C with convivial dishes.

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