

# MAS BRUGUIERE

PIC SAINT-LOUP

# LA GRENADIÈRE

AOP Pic-Saint-Loup - Rouge

2022



## Terroir

The second block with its forty year old Syrah on the lower slopes of the Pic Saint-Loup, facing north, on clay and silt soils. This cuvée is blended with the first islet facing south, under the cliff of the Hortus, its soil is composed of deep scree, and the oldest Grenaches are 47 years old.

## Wine tasting notes

With a deep garnet colour and purple tints, La Grenadière is made from the best plots and vines of the estate. Its nose offers a balanced and complex aromatic profile with aromas of black fruit jam and liquorice roll. On the palate, a beautiful balance between finesse and power with an intense and greedy fruitiness. Its tannins and aromatic freshness give this cuvée great ageing potential.

**Grape varieties** 90 % Syrah - 10% Grenache noir

**Ageing potential** 15 to 20 years.

## Wine making & aging

Hand picked, vatted by gravity and vinified in concrete tanks. Aging in cask for 18 months.

## Service & food and wine pairing

To be served after decanting at 16-18°C. Its volume will suit fine gastronomic dishes such as: fillet of venison in grand veneur sauce, wild boar stew, leg of lamb at 7 o'clock, duck parmentier, package feet with green Puy lentils.

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