

## **Domaine Brana – Albedo | Irouléguy France (SUD OUEST) – 2019**

### **Domain**

#### **Dom. Brana**

The Brana family started their own wine business in 1897, followed some time later by a wine estate. In 1974 a distillery was added, where distillates of a very high standard are produced. This domain, with a size of approximately 22 hectares, is located in the French Basque Country, i.e. the southwest of France. Typical for this appellation are the terraced vineyards. Passion, persistence and an ideal combination of tradition and innovation are the keywords here that lead to high-quality products.

### **Vinification**

The grapes are harvested by hand due to the steep slopes. Vinification takes place in stainless steel tanks. The wine is aged for 12 months in 500L wooden barrels. This is a wine with a very high ageing potential.

### **Taste**

Aromas of agrum, tangerines and grapefruit dominate the nose with a touch of boxwood. A wine with a lot of minerality and a soft attack that ends in a sustained finish. Very delicate wine!

### **Food pairing**

Oysters - scalloped | Fish | Scampi | Cheese - cheese of sheep | Fish - arctic cod | Aperitif

### **General information**

Type: White wine

Grape varieties: Petit Courbu (50%), Petit Manseng (50%)

Storage (years): + 7-10

Serving temperature: 10 - 12° C

Taste profile: Complex with oak

