



Wijnfiche

## **Domaine Brusset – Les Travers | Cairanne France (RHONE) – 2022**

### **Domain**

#### **Dom. Brusset**

This family domain was founded in 1947. From generation to generation, new techniques and knowledge were passed on. André Brusset, the founder (1910-1999), passed on his passion to his son Daniel and his grandson Laurent. Both are very passionate men, who achieve great results with their experience and traditions. The chateau is located in the vineyards of the southern Côtes-du-Rhône, more specifically in Cairanne. The domain comprises a total of 70 hectares spread over five appellations (Gigondas, Cairanne, Rasteau, Côtes-du-Rhône and Ventoux)

### **Vinification**

100% manual harvest. Average age of the vines is 30 years. Each grape variety is vinified separately. There is peel contact for 20 days. Aging for 70% in stainless steel barrels, 30% in oak barrels with an average age of 3 to 4 years, and this for 10 months.

### **Taste**

This wine has a ruby red color with aromas of elderberry and cassis in the nose. On the palate a concentrated attack, with present but fairly soft tannins, aromas of cassis and cherries. In the final some pepper and spiciness.

### **Food pairing**

Meat - red | Meat in sauce | Game | Stewed meat

### **General information**

Type: Red wine

Grape varieties: Syrah, Mourvèdre, Cinsault, Grenache

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Smooth juicy



