

**Domaine Brusset – Le Grand  
Montmirail | Gigondas  
France (RHONE) – 2020**

**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**

Very strict selective, manual harvest after various checks for maturity. South-facing vineyards are limited to a yield of 30 liters per hectare. The grapes are disrupted and bruised. The cuvaïson - peeling contact during fermentation - lasts 21 days with

**Taste**

This wine has a rustic crimson color. In the nose we recognize aromas of very ripe red fruit, along with some minerality and vanilla. On the palate it is a rich wine, fruity, with well-present and integrated tannins. Very elegant and harmonious.

**Food pairing**

Meat - red | Spaghetti Carbonara | Game | Stewed meat | Cheese

**General information**

Type: Red wine

Grape varieties: Syrah, Mourvèdre, Cinsault, Grenache

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C



