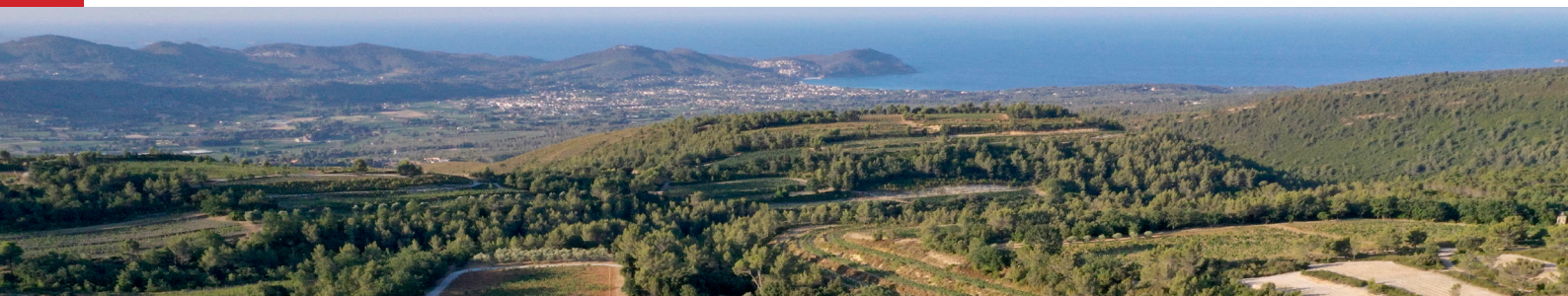


LA BRÛLADE

2016 VINTAGE



AT THE HIGHEST LEVEL

Born from an austere and prestigious terroir, this very confidential cuvée reveals the purest expression of Mourvèdre. La Brûlade is one of the most beautiful references for the collectors of great Bandol wines. La Brûlade, the well-named, is the plot of all extremes: the most ardent, the sunniest and the most exposed to the winds, on a fiery terroir of ferruginous sandstone on limestone soil. Its 3 hectares divided into 11 terraces are distinguished by a very low yield and produce small, highly-concentrated bunches of grapes, allowing the wine to deliver its ripest and most accomplished expression.

VINTAGE DETAILS

APPELLATION
AOP Bandol

AGEING
18 months in French oak casks

BLEND
95% Mourvèdre, 5% Grenache

TASTING NOTES
A dense colour, sign of a strong concentration, a spicy nose with notes of garrigue and black pepper. As it ages, La Brûlade develops very complex tertiary aromas of leather, menthol, blond tobacco and wild sloe. The palate is very structured, with coated tannins, ending beautifully with remarkable length and minerality.

ALCOHOL CONTENT
13.5% Vol.

TERROIR
Furriugineous sandstone on limestone soil

VITICULTURE
Certified ORGANIC EU (+ NOP equivalence)

HARVEST
Manual in small crates

WINEMAKING
Double sorting, total destemming, pressing of the berries and long maceration with regular manual punching down for an optimal phenolic extraction. Alcoholic fermentation with the natural yeasts of the grape and malolactic fermentation carried out in the oak casks.

