





















LES VIGNERONS DU BRULHOIS

\$13.45

* Suggested retail price



Carrelot des Amants 2020

	Product code	508879
	Licensee price	\$12.92
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Appellation	Brulhois
	Varietal(s)	Merlot 40 %
	Varietal(s)	Tannat 25 %
	Varietal(s)	Cabernet Franc 20 %
	Varietal(s)	Cabernet Sauvignon 10 %
	Varietal(s)	Abouriou 5 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	2,2 g/l
	Closure type	Metal screw cap



ABOUT THIS WINERY

Between Bordeaux and Toulouse, the Brulhois belongs to the family of wines from the South West: this living mosaic of tastes and colors.

Encircling the Garonne, the terroir of Brulhois consists of gravelly slopes and plateaus, sandy-stony soil on the surface and clayey in depth, typical of quality vineyards.

A long experience has allowed us to determine, plot by plot, the best land for the vineyard.

TASTING NOTES

Dress of a concentrated and deep red. Pleasant nose which exhales aromas of small fruits (raspberry, blackcurrant, blackberry), spices and some toasted accents. The mouth is ample and marked by a firm and elegant structure.



PRODUCTION NOTES

Traditional vinification. Maceration for 8 to 10 days. Maturing in vats