




















LES VIGNERONS DU BRULHOIS

\$19.75

* Suggested retail price



Le Vin Noir 2016

	Product code	11154822
	Licensee price	\$17.15
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Appellation	Brulhois
	Varietal(s)	Merlot 50 %
	Varietal(s)	Tannat 30 %
	Varietal(s)	Cabernet Franc 15 %
	Varietal(s)	Malbec 5 %
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Sugar content	1,9 g/l
	Closure type	Cork

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

Of a dark red almost black color exhale aromas of black fruits, liquorice and spices. The mouth is full and solid on ripe and generous tannins. The smooth and round fruit is present throughout the remarkable length of this cuvée.

PRODUCTION NOTES

This wine comes from a very strict specification allowing yields of 40hl/ha. Traditional vinification at 28-30°C. Maceration for 4 to 5 weeks. Maturing in vats to allow the fruit and the terroir to express themselves.

