Domaine Brusset

Côtes du Rhône Rouge, Cuvée Laurent B Organic 2025



RED STILL WINE | FRANCE | RHÔNE | ORGANIC

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Grenache (60%), Syrah (20%), Mourvèdre (10%), Carignan (10%)
CLOSURE	Natural Cork
SKU CODE	M5326125
EXPRESSION	Red, Warm and Spicy
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.67
TOTAL ACIDITY	2.95g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	M5326125

TASTING NOTE

Subtle but approachable Côtes du Rhône, filled with red berries - raspberries, redcurrants and strawberries - on the nose and the palate.

VITICULTURE

The soils are clayey-limestone and stony. The yields are 45 hl/ha. The grapes are 100% hand-picked from the domaines own vineyards.

VINIFICATION

All the grapes are destalked before fermentation which lasts 8 - 10 days at a constant temperature of 28 degrees C. Each grape variety is harvested and vinified separately and then blended together after malolactic fermentation. 80% of the wine is then aged in steel while the remaining 20 is aged in large oak barrels for 6 months.

FOOD MATCHING

Rack of lamb with red-currant wine sauce, beef steaks with peppercorn sauce, lemon-coriander game hens or even seared tuna pepper steaks.