

# Le Pigeoulet des Bruniers 2009

PRODUCER - DOMAINE BRUNIER

COUNTRY - FRANCE

REGION - SOUTHERN RHONE

## TASTING NOTES

An everyday drinker. made from grapes grown just outside the Châteauneuf-du-Pape appellation. The wine is mellow and warm just like a miniature Châteauneuf with a fresh and fruity in character. The wine offers instant pleasure, and a good match for all kinds of cooking.

## WINEMAKING NOTES

Grenache Noir (80%), Syrah (10%), Carignan (5%), Cinsault (5%)  
The grapes are picked by hand and all destemmed, then undergo 12-15 days' vinification in temperature-controlled concrete vats. Pneumatic pressing, then systematic malolactic fermentation. In vats for 6 months, then in foudres for a further 6 months or so. Bottled at 1 year, after slight filtration

## TECHNICAL DETAILS

Cellar Notes - Drink Now

Alcohol 14%

Available in 75cl



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