

DOMAINE DE Bréseyne



Domaine de Bréseyne, Brezeme Côtes du Rhône, Rouge, 2018

AOC Côtes du Rhône, Vallée du Rhône, France

Discover a hidden treasure in the Côtes-du-Rhône: the Brézème appellation. Showing fine typicity with its full rich palate of black fruit flavours, our red Bréseyne reveals its powerful character through spicy notes that highlight its structure.

DESCRIPTION

To complement their Maison and Domaines les Alexandrins wines, in 2017 the trio of Rhône Valley winegrowers -Nicolas Jaboulet, Guillaume Sorrel and Alexandre Caso - took over the the Domaine de Bréseyne. Applying the same philosophy underpinning the Alexandrins wines, they are seeking to (re)introduce us to the authenticity and character of the Brézème enclave, a superb appellation planted on steep slopes, half-way between the northern and southern Rhône. Our vines grow in the localities of Brézème Est and Brézème Ouest. This four-hectare vineyard (split between 3.5 hectares of red and 0.5 hectares of white) is planted on steep, south-facing slopes whose highest point is Mont Rôti at 256 metres altitude.

TERROIR

Clay-limestone soil. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes.

THE VINTAGE

In 2018, we were lucky to have another very good vintage in the Northern Rhône Valley. A generous and qualitative crop despite major climatic hazards that required the greatest attention.

LOCATION

Brézème is the southernmost and one of the smallest appellations in northern Côtes-du-Rhône, located where the Drôme and Rhône rivers converge. The earliest vines can be traced back to the Middle Ages.

PROCESS

- Whole-harvest vinification.
- 15 months ageing in barrels of 2 to 3 years old.

VARIETAL

Syrah 100%

TASTING

Made from vines located on the steep slopes of the Brezème appellation, this Côtes-du-Rhône has it all! It starts with a beautiful nose with powerful and complex aromas of black fruit and spices. It continues smoothly on the palate with melted soft tannins and a beautiful aromatic persistence. It is advisable to drink this wine within six years



FOOD PAIRINGS

This wine will pair perfectly with a Provencal stew seasoned with spices and black pepper, a slow cooked 7-hour lamb or a rack of lamb in a spice crust.

SERVING

Serve at 17°C. Ideally drink within 7 to 8 years.

