VIGNERONS mais autrement
BORDEAUX · SUD-OUEST

Domaine Bel Casse

AOP Brulhois - 2023 - **RED**

PRESENTATION

Laurent and Lucie Delpech organically farm 6 hectares of vines - Merlot, Fer Servadou and Tannat - on this family estate that has been passed down through five generations. Laurent is David's brother, owner of Puy Garric, located just next door. The property takes its name from the majestic 700-year-old oak tree overlooking it, known as "Bel Casse" in the Occitan language.
The vineyard is planted on gravel and boulbène soils and benefits from a climate ideally suited to producing red wines typical of the appellation.
Laurent and Lucie also grow cereals, as well as 4 hectares of plums used to produce the famous Agen prunes.

THE WINE

VARIETALS: Merlot, Fer Servadou, Tannat
WINEMAKING / AGEING: Traditional vinification at temperatures between 26°C and 29°C. Two-week maceration.

TASTING

With its garnet-red color, Domaine Bel Casse reveals aromas of small red berries and spices on the nose, with a subtle peppery note typical of Fer Servadou.
The palate is smooth and supple, with a delicate hint of spice.

SERVING / FOOD PAIRINGS

SERVING: Serve between 14° and 16°.
FOOD PAIRINGS: This wine is perfect with tapas, grilled meats and vegetables, spicy dishes, or cow's milk cheeses.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.