

Carrelot des Amants

AOP BRULHOIS - 2023 - **RED**

PRESENTATION

In the very old villages of the South-West, the narrowest alleyways were called “carrelots.” It was there, in the shade of the stone walls, that lovers would meet...

Legend has it that Queen Margot and her lover, Charles de Balzac, known as “Bel Entraguel,” Lord of the Bastide de Dunes, were once caught enjoying a glass of Brulhois wine. A symbol of forbidden and passionate love, our Carrelot des Amants range delicately embodies the singular character of South-West wines.

THE WINE

VARIETALS: Tannat 45%, Merlot 30%, Cabernet franc 15%, Abouriou 10%

WINEMAKING / AGEING: Short pre-fermentation maceration at high temperature (68°C), followed by maceration and fermentation at 25°C.

TASTING

With its beautiful red color, Carrelot des Amants reveals a warm nose with notes of spices and red berries.

The palate is round and generous, expressing ripe fruit aromas. The tannins provide structure and length, without ever overpowering the wine.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16° and 18°C.

FOOD PAIRINGS: Enjoy with grilled red meats, slow-cooked dishes, South-West specialties, or cow’s milk cheeses.



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