



## Terreissance

AOP Brulhois - 2018 - **RED**

### PRESENTATION

This cuvée was born from the finest gravel terroirs and the most beautifully exposed, sun-drenched hillsides of the appellation, expressing the richness of its soils and the passion and expertise of its winemakers.

It is made from the emblematic grape varieties of Brulhois: Tannat with its rugged character, Cabernet Franc-elegant and spicy-and Malbec, which brings freshness and personality.

Terreissance comes from a small vineyard of less than 3 hectares, planted on ferruginous gravel soils.

### THE WINE

**VARIETALS:** Tannat 33%, Cabernet franc 33%, Malbec 33%

**WINEMAKING / AGEING:** Separate vinification by grape variety. The wine is bottled only when optimal quality is achieved.

### TASTING

Terreissance reveals a magnificent deep red color, almost black. The nose is intense and complex, blending notes of black fruits (blackcurrant, blueberry) with hints of pepper, along with the delicate menthol freshness characteristic of Brulhois.

The palate is bold and powerful, supported by ripe, silky tannins.

### SERVING / FOOD PAIRINGS

**SERVING:** Serve at 16°C.

**FOOD PAIRINGS:** Enjoy with a fine ribeye steak or traditional South-Western dishes. Decant 2 hours before serving.

