



BAG IN BOX BRULHOIS

5L & 10L

AOP BRULHOIS - **RED**

PRESENTATION

This story began in the 14th century. The wines of Brulhois-“Brulhois” meaning “burnt land” in Occitan-were transported by flat-bottomed boats along the Garonne River to the port of Bordeaux, before being exported to Northern Europe.

As early as the Middle Ages, Brulhois wines were known as the “Black Wines” because of their deep, intense color, characteristic of the region’s typical grape varieties (Tannat, Malbec, Fer Servadou, Cabernet Sauvignon, Cabernet Franc, Merlot).

In 2011, the Brulhois AOP was officially recognized and today covers 137 hectares in the South-West of France. The red wines are powerful, intense and structured, with aromas of black fruits and an ageing potential of three to ten years. The rosés are round, generous and lively, with highly expressive notes of red and black fruits.

THE WINE

VARIETALS: Cabernet franc, Tannat, Merlot, Cabernet sauvignon, Malbec

WINEMAKING / AGEING: Traditional vinification at temperatures between 28°C and 30°C.

TASTING

With its deep red color, this wine reveals notes of ripe red and black fruits with a subtle hint of spice.

The palate is full-bodied, with ripe fruit flavors extending into a rich, fleshy finish.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16° and 18°C.

FOOD PAIRINGS: Enjoy with red meats, slow-cooked dishes, game in stew, or cheeses.

