



Le Vin Noir

AOP Brulhois - 2022 - **RED**

PRESENTATION

Wines from Brulhois have been renowned since the 13th century and were even served at the table of King John Lackland. It was during this time that they earned their nickname “Black Wines,” in reference to their deeply intense ruby-red color.

This cuvée, Le Vin Noir, is the purest expression of Brulhois red wines-both through its depth of color and its power, as well as its understated and refined packaging, which reflects the distinctive hue of this unique and authentic wine.

THE WINE

VARIETALS: Merlot 25%, Tannat 25%, Cabernet franc 25%, Malbec 25%

WINEMAKING / AGEING: Traditional fermentation between 28°C and 30°C. Long maceration lasting 21 to 25 days.

TASTING

True to its name, Le Vin Noir reveals a very dark and deep color. The nose is dominated by black fruit aromas, with hints of spice and a touch of menthol.

On the palate, it shows a concentrated yet well-balanced structure, with smooth, well-integrated tannins.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16°C and 18°C. Decant 1 hour before tasting.

FOOD PAIRINGS: Enjoy with duck confit, game in a rich stew, roast duck, truffle-based dishes, sautéed porcini mushrooms, or aged Mimolette cheese.

