



Les Prieurés

AOP Brulhois - 2022 - **RED**

PRESENTATION

This cuvée highlights the rich architectural heritage of Gascony and pays tribute to the magnificent Priory of Layrac (47). Founded in 1604 by the Viscount of Brulhois, it was inaugurated by Pope Urban II in 1096 and has stood the test of time through the centuries to the present day.

THE WINE

VARIETALS: Merlot 30%, Tannat 25%, Cabernet franc 20%, Abouriou 10%, Cabernet sauvignon 10%, Malbec 5%

WINEMAKING / AGEING: Traditional vinification in tanks at temperatures between 26°C and 28°C, with a 15-day maceration.

TASTING

With a beautiful garnet-red color, Les Prieurés offers on the nose powerful aromas of ripe red fruits and spices, enhanced by pleasant notes of evolution.

The palate is fruity, harmonious, and typical of Brulhois wines.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16° and 18°C.

FOOD PAIRINGS: This cuvée pairs beautifully with traditional South-West cuisine: duck breast, cassoulet, or Sarladaise-style potatoes.

