

BAG IN BOX BRULHOIS

5L & 10L

AOP BRULHOIS - **ROSÉ**



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: Merlot, Cabernet franc, Malbec, Fer Servadou
WINEMAKING / AGEING: Clarification by flotation.

TASTING

The color is a vibrant, bright and clear pink. The nose charms with aromas of small red berries (strawberry, redcurrant), which carry through to the palate.

A charming, elegant wine with lovely freshness.

SERVING / FOOD PAIRINGS

SERVING: Serve between 10° and 12°C.

FOOD PAIRINGS: This rosé is perfect with grilled meat or fish, charcuterie, paella, couscous, or colombo-style dishes.

