

LANGUEDOC SELECTION

BRONZINELLE RED

92 POINTS WINE SPECTATOR

Grape Variety: 42% Syrah 13% Mourvèdre, 18% Grenache noir & 19% old Carignan.

Vinification: Vinified by variety, then blended at the end of fermentation. 12 months aging in oak barrels and larger oak casks (used for 1 to 5 vintages).

Winemaker's Comments: Bluish purple with a sustained shine. A very aromatic bouquet, evoking hints of spices and Mediterranean herbs (rosemary). Meaty, fresh and fruity, soft tannins and intense flavours of blackcurrant, blackberries and spices...

Wine and Food: Grilled meats, lamb tajine, blue cheese, Mediterranean dishes..



BRONZINELLE WHITE

90 POINTS WINE SPECTATOR

Grape Variety: 26% Marsanne, 14% Roussanne, 40% Grenache, 10% Picpoul & 10% Terret.

Vinification: Vinified by variety. The must is allowed to settle at low temperatures and then slow temperature controlled fermentation.

Winemaker's Comments : Pale yellow straw color with gleaming lights. An expressive nose of citrus, white flowers and apricot . Clean sharp palate with floral notes. Complex, mineral and good length.

Wine and Food: As an aperitif, with lobster, white meats or excellent with sheep milk cheeses..

