



# DOMAINE DE BRIGUE

## AOC Cotes de Provence

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**COTES DE PROVENCE AOC** is a wide area covering Cote d'Azur (French riviera) from Marseille to Nice. It is over 50,000 acres wide. Soils, grapes and techniques may differ in the making of the Cotes de Provence wines, but one thing remains: the sun.

Half of the rose wine made in France comes from Provence. 80% of the wine made in Provence is rose. Roses from Provence are dry and fruity.

**THE ESTATE** Domaine de Brigue vineyard was founded in 1970 by Roger Brun on 70 acres in the Le Luc plains between Aix-en-Provence and Cannes in the South of France. In 1986, Fernand Brun and his wife Martine took over the family business and have been since developing the vineyards. Today, Domaine de Brigue vineyards extends over 200 acres on the Vieilles Pierres (Old



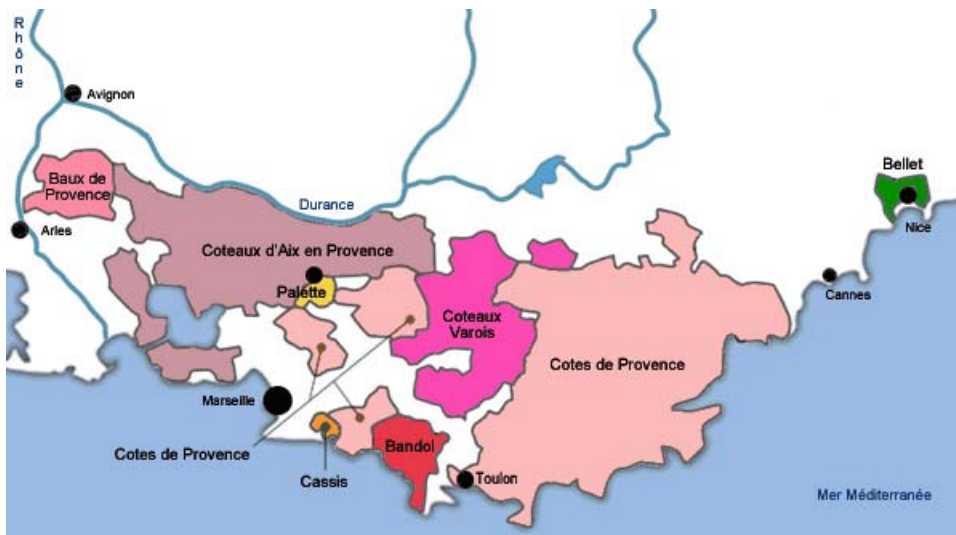
Stones) and Terres Rouges (Red Earth) areas.

The quality of their wines results from the marriage of the grape varieties, terroirs of origin including ideal soil and exceptional Mediterranean climate, as well as state-of-the-art equipment used in the wine making process and vinification.

Starting in 2002, the family four sons joined the family business. Jean-Michel oversees the vineyards, Christian manages quality assurance and accounting, Olivier heads sales and marketing, and Frederic will focus on oenology and vinification.

**GRAPES** 50% Grenache, 20% Cinsault, 30% Cabernet Sauvignon

- **GRENACHE** (in Spanish, Garnacha) is one of the most widely planted variety of red grape in the world. It ripens late, so needs hot, dry conditions such as those found in Spain and in the south of France. It is generally berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color.
- **CINSAULT** is very drought resistant but can be susceptible to disease, so appreciates a dry climate. It adds softness, acidity and bouquet to the blend. Cinsault appears to be an ancient variety that may have originated in the Languedoc area of France, but could equally have been brought by traders from the eastern Mediterranean.
- **CABERNET SAUVIGNON** adds color, structure and concentration. It may be the world's best-travelled dark-skinned wine grape, but the number of spots on this planet to which it is truly suited is relatively limited. The most classic Cabernet Sauvignon-based wines demonstrate all of Cabernet's noblest hallmarks: exceptionally deep color that is bluish purple when young (thanks to the grapes' thick skins); in young wines it brings a particularly high level of tannins, the preservative that dries out the insides of our cheeks and therefore an almost unequalled capacity to age in bottle.



**SOIL** schist soil very low in organic matter

**WINEMAKING** Direct pressing after a light pellicular maceration.

**TASTING NOTES** Brilliant and crystalline color, with a nose full of fresh peaches and wild strawberries including hints of white blossoms and spice. In the mouth, it is just as delightful with flavours of peach and cantaloupe surrounding a bright, dry, mineral acidity.

**FOOD PAIRING** This rose is perfect summer wine, as an aperitif and with a salad or with a typical mediterranean meal. Seared scallops, grilled shrimp, grilled calamari, oysters.