

BRÉZÈME: EUGÈNE DE MONICAULT

Style

Red, Dry, Full bodied

Region

Southern Rhône

Wine Maker

Jean-Marie Lombard

Appellation

Brézème, Côtes du Rhône, at Livron-sur-Drôme, 20km south east of Valence.

Cepage

100% Syrah.

Tasting Note

Full throttle Syrah with classic dark berry flavours, good plummy fruit and additional complexity compared to its Grand Chêne sibling.

Serve

Preferably decanted with simple, rustic dishes game, stew or sausages.

Cellarage

Medium term (up to 10 years), as the fruit and tannin will integrate.

Vinification

Only 3.7 acres of the domaine's oldest vines (planted in 1974) provide fruit (which is de-stemmed) for this cuvée, so volumes are extremely low (circa 800 cases/ annum). Fermentation of 15 days in cement vats, where malolactic fermentation also occurs, is followed by 14 months in 3 year old barrels.

History

Brézème is something of an anomaly in terms of viticultural classification having been granted independent AOC status as Brézème, Côtes du Rhône in 1974 (not as part of Côtes du Rhône Villages). Wine was made here from the mid 19th Century under the Château de Roulière (in a very maderized style) but the vineyard fell into decline with the onset of phylloxera. From the mid 1960s Monsieur Lombard has been instrumental in reviving this tiny but important appellation farming 5.5 hectares of vines. Although technically classified as Southern Rhône, the wines have more in common (style and grape varieties) with nearby Crozes Hermitage, Cornas and Saint Péray.

