

# PIC ST LOUP: LA GRENADIÈRE MAS BRUGUIÈRE

## Style

Red, Dry, Full-bodied

## Region

Languedoc Roussillon

## Wine Maker

Xavier Bruguière

## Appellation

Pic St Loup, 20 kilometres north of Montpellier in the Coteaux du Languedoc

## Cépage

60% Syrah and 20% each of Mourvèdre and Grenache Noir

## Tasting Note

A full-bodied, meaty wine a rich palate and earthy and spicy nuances.

## Serve with

As an accompaniment to red meat or cheese.

## Cellarage

Drinks well in its first 2-3 years but will age gracefully for 5+ years.

## Vinification

The grapes are picked at optimum ripeness and undergoes a twelve month élevage in 225 litre Bordeaux barrels, one third of which are new.

## History

Pic Saint-Loup has over 20 producers with 1500 hectares under vine. Only a small proportion of the vines are planted with Syrah, Mourvèdre and Grenache (the grapes required for AOC status) meaning that the majority of production is classified as Vin de Pays or Vin de Table. The wines are unusual on the export market as they are mostly snapped up by local bars and restaurants. The reds closely resemble those of the southern Rhône.

The Bruguière family have been making wine in Pic Saint-Loup since the Revolution and the 12-hectare estate is now run by Xavier and his wife, Marjorie. Mas Bruguière has 12 hectares of vines and has been at the forefront of Pic Saint-Loup's rise to cru status. L'Arbouse is named after the strawberry tree that flourishes in the region.

