

PIC ST LOUP: L'ARBOUSE MAS BRUGUIÈRE

Style

Red, Dry, Medium-bodied

Region

Languedoc Roussillon

Wine Maker

Xavier Bruguière

Appellation

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

Cepage

50% Grenache Noir and 50% Syrah

Tasting Note

A rich, compelling wine with vivid garrigue fruit aromas. It displays an earthy palate and fine-grained tannins.

Serve with

As an accompaniment to red meat or cheese.

Cellarage

Benefits from limited bottle age ideally drunk within 3-4 years of vintage.

Vinification

The grapes are picked at optimum ripeness and are vinified in stainless steel vats. They are then fined and filtered prior to bottling.

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.

