

AB

ANDRÉ BRUNEL

Cuvée Centenaire - 2022



One of the best vintage for this cuvée !

To celebrate the 100 years of planting the most beautiful plot in the Domaine, located in the eponymous sector of Farguerol, Lucien and André decided in 1989 to create a special cuvée issued specifically from this plot which became the Cuvée Centenaire.

Terroir

The soil and subsoil don't have much limestone but there is a lot of clay on both the surface and deep down in the ground. This blue and compact clay gives the wine its mineral property (graphite). Its exposure gives the vines perfect sunshine and the often-blowing violent Mistral contributes to the concentration of sugar and aromas which are used to make this cuvée. The Cuvée Centenaire is only produced during exceptional vintages, when it can fully express the quintessence of the Grenache.

Tasting notes

A rich and expressive nose: intense nose on blackberries with a warm breath and hints of thyme.
Powerful and roundness in the mouth: the perfect example of power, without the feeling of heaviness. An impressively long finish in the mouth, the tannins are perfectly mellow. There are dominant aromas of undergrowth and leather.
Complex aromas up until then uniquely reserved to wine having aged for a long period of time, are already present.

Wine-Food Pairing

Red meat, game or to enjoy quite simply alone for the sheer pleasure of drinking a great wine.

Technical sheet

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When to drink

This great wine becomes more complex with age. Even if it's hard to wait, a good 10 years is necessary for its full potential to be revealed.
For the most impatient, it will be advisable to put it in a closed carafe the day before



Blending

Grenache (84%), Mourvèdre (10%), Syrah (6%)



Average age of the vines

125 years.



Yield

20 hl / h.



Type of harvest

Exclusively manual.

