



Domaine la Brune, AOC Beaumes de Venise, Rouge, 2021

AOC Beaumes de Venise, Vallée du Rhône, France

PRESENTATION

Domaine la Brune has been in the Brunet family for three generations. The grandson, Julien, has taken over management of the family estate alongside his father to perpetuate the family tradition. «La Brune» owes its name to a dark-coloured statue of the Virgin Mary that was discovered when ploughing a field. Legend says that upon seeing it, the oxen sank to their knees... The «Notre Dame de la Brune» chapel currently houses the statue.

TERROIR

Located near the small village of Laroque Alric in the Dentelles de Montmirail, Domaine la Brune's Grenache vines grow at an altitude of 300 metres in a single block on soil that is mainly claylimestone.

WINEMAKING

Outstanding terroir and sun exposure enable the grapes to ripen well. This results in significant concentration, as well as great ageing potential in the wine. After the grapes are picked by hand, crushed, and pressed, our cellar master ferments the juice in temperaturecontrolled stainless steel vats to preserve its fruity aromas.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

It is recommended to decant this wine and serve it at a temperature of 16-18°C to best enjoy its qualities. The wine will improve in bottle for the next 7 years.

TASTING

It is an intense wine where the scents of our garrigue, thyme, rosemary and fresh bay leaf mingle with aromas of black fruit coulis, blackcurrant and blueberries. A wine that highlights the exuberance of the Grenache, tempered by the strong presence of Syrah.

FOOD PAIRINGS

This wine is ideal with lamb, gourmet salads and a variety of cheeses.



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