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<b>CUVÉE</b>	Zingara
<b>MILLÉSIME</b>	2021
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	White
	<b>Wild Marsanne in the garrigue</b>
<b>HISTORY</b>	In 2018, this small Marsanne vine was saved from being uprooted. Cultivated organically for more than 12 years, this parcel is totally surrounded by wild fennels. Its label is inspired by Camargue westerns in which Camargue horses and Gypsies had the beautiful role.
<b>GRAPE VARIETIES</b>	Marsanne 100%
<b>TERROIR</b>	Small Villafranchian Terrace of 25 ares with a clay structure also composed of fine gravel. Its texture is light and stony. Presence of wild fennel.
<b>CLIMATE</b>	Mediterranean, hot and dry. North-western exposure.
<b>VINIFICATION</b>	Hand-picked in 12 kg boxes. Direct pressing, light settling and alcoholic fermentation at low temperature (17°C/18°C) .
<b>AGEING</b>	In stainless steel vats for 5 months and bottled in the spring. No filtration, but successive slow rackings to clarify the wine.
<b>TASTING</b>	Its colour is luminous and golden. Round, opulent, it has notes of vine peaches, apricot and flowers. Sometimes notes of fresh almond, and honey in the mouth with a soft freshness. Long, lingering finish.
<b>GASTRONOMY</b>	Tielle de Sète; Oysters & shellfish; Sushi & sashimi; Grilled turbot with truffled beurre blanc; Ceviche of Atlantic wolffish; Dim Sum; Cheeses
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	Very good ageing potential with a finish that evolves towards white flowers and menthol. It gains in smoothness and finesse. From 6 to 10 years old.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	13 %VOL.
<b>FILTRATION</b>	Unfiltered

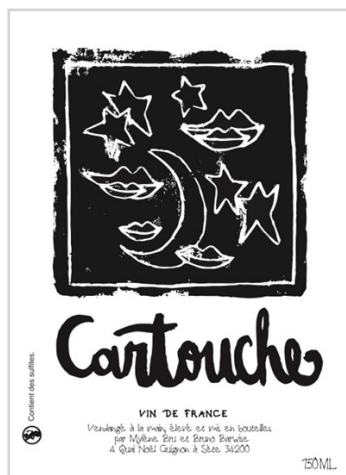


<b>CUVÉE</b>	Lady Chasselas EPUISÉ
<b>MILLÉSIME</b>	2019 LIMITED / no 2020
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	White
	<b>A Chasselas in the Mediterranean!</b>
<b>HISTORY</b>	Rare Chasselas grape variety. 150 years ago, this grape variety was cultivated in the best table grape terroirs in the surrounding villages. It was eaten on the best tables and in the best Parisian delicatessens: it was the golden grape! From the outset, I was curious to make wine from it.
<b>GRAPE VARIETIES</b>	Chasselas 100%
<b>TERROIR</b>	Plot of land of 50 ares in gobelets, clearing of old garrigue woods. Massal selection of a very old Chasselas vine. White stony limestone soil. Crumbly rock, rich in magnesia comparable to chalk.
<b>CLIMATE</b>	Mediterranean, hot and dry. The plot faces north, sloping slightly to the northeast.
<b>VINIFICATION</b>	Hand-picked in 12 kg crates. Direct pressing, light settling and alcoholic fermentation at controlled temperature.
<b>AGEING</b>	On the lees, in stainless steel tanks for 5 months and bottled in the spring. No filtration but light successive rackings, slow, allowing it to be clarified.
<b>TASTING</b>	It is a mineral and discreet wine, salty, iodised with great originality. Sometimes very floral, it then evolves towards dried fruits. On the palate, its structure is fine, delicate, fresh and its accents a little honeyed: it is a little joyful music.
<b>GASTRONOMY</b>	Tielle de Sète; Oysters & shellfish; Sushi & sashimi; Cheeses; Fruity desserts
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	Astonishing ageing potential: with time, the aromatic notes become more refined and the freshness is reinforced. Can be kept for 10 to 15 years. Sometimes more.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	12 %VOL.
<b>FILTRATION</b>	Unfiltered



<b>CUVÉE</b>	Serve the Servant
<b>MILLÉSIME</b>	2022
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	White wine
	<b>Rare servant!</b>
<b>HISTORY</b>	A forgotten grape variety, once grown on small terraces and harvested in November, the Servant has a thick skin, with a pretty amber-pink hue which allowed it to be kept until Christmas.
<b>GRAPE VARIETIES</b>	100% Servant
<b>TERROIR</b>	2 small limestone terraces of the garrigue on well exposed hills.
<b>CLIMATE</b>	Mediterranean, hot and dry. North-facing.
<b>VINIFICATION</b>	Hand-picked at maturity at the end of September as it is a very late grape variety. Small, careful press, fermentation which lasts about 3 weeks.
<b>AGEING</b>	Aged on fine lees . From racking to racking it clarifies naturally for a year and a half.
<b>TASTING</b>	The grape variety develops particular qualities taking on its lovely oxidative notes, with a nice saline finish.
<b>GASTRONOMY</b>	Cheeses; Pulled pork; Grilled lemongrass pork; Oysters & shellfish; Fruity desserts; Tielle de Sète; Pulled pork; Fruit desserts;
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	5 years
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	12,5 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Cartouche
<b>MILLÉSIME</b>	2022
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>A claret in Languedoc!</b>
<b>HISTORY</b>	This vintage celebrates spring, cheerfulness, siesta under the fig tree, sharing and celebration. It has also been created to celebrate a festival that we love: The Worldwide festival of Sète. It is the favourite wine of Gilles Peterson, the famous DJ, passionate about music and creator of the festival.
<b>GRAPE VARIETIES</b>	Grenache 80% Cinsault 20
<b>TERROIR</b>	Four small villafranchian terraces bordered by an oak wood. Very stony clayey-silty-sandy soil with the presence of oysters.
<b>CLIMATE</b>	Mediterranean, hot and dry. The exposure is full North. Favourable exposure to frost despite the top of the slope.
<b>VINIFICATION</b>	Hand harvested in 12 kg boxes. Combination of several different vinifications: For Grenache: 1/3 direct press; 1/3 destemmed; 1/3 short carbonic maceration. For the Cinsault destemming and low temperature alcoholic fermentation. The diversity of the grapes, their original quality coupled with the different vinifications gives a wine whose unique taste makes it popular.
<b>AGEING</b>	Aged 4/5 months in stainless steel vats then the small vats are assembled together during the winter. Bottled in March of the following year.
<b>TASTING</b>	Cartouche has a bright, vivid, luminous colour. Its nose has an immediate, simple fruitiness reminiscent of grapes. Its taste is reminiscent of the flavour of pomegranate juice. On the palate, it is first of all an explosion of fresh fruit with great liveliness. The beautiful bitterness at the end opens up the appetite!
<b>GASTRONOMY</b>	Tielle de Sète; BBQs with friends; Spring and summer salads; Vegetable anitpasti; Cheese and deli platters; Phò, Bo Bun & Ramen
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	We don't have enough to check! It is very quickly drunk! Between 1 and 2 years for its freshness.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	12,5 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Franquette
<b>MILLÉSIME</b>	2022
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>A Mediterranean Syrah that expresses itself on the fruit.</b>
<b>HISTORY</b>	A la Bonne Franquette! This means: in all simplicity. In the middle of the 17th century, people used to say "à la franquette", initially to say: "in all frankness", "Franquette" is a word derived from "Franc", which is perfectly adapted to this very frank vintage, which expresses all the fruit of the Syrah grape.
<b>GRAPE VARIETIES</b>	100% Syrah
<b>TERROIR</b>	Lacustrine limestone/clay limestone.
<b>CLIMATE</b>	Mediterranean, hot and dry. North-western exposure.
<b>VINIFICATION</b>	Hand-picked in small 12 kg crates. Vinified in whole bunches at low temperature for 3 weeks. Gentle pressing in the vertical press, end of the alcoholic fermentation in liquid phase always at controlled temperature. Press and free run juices are assembled.
<b>AGEING</b>	In stainless steel vats for 3/4 months, lightly racked then bottled.
<b>TASTING</b>	A simple and frank expression of a 100% Syrah cuvée vinified in whole bunches. This maceration gives it very fruity aromas, a slightly mentholated freshness, a sweet flavour with smoky notes and a length that reveals the taste of the wood of the vine.
<b>GASTRONOMY</b>	Meurette eggs; Fresh pea and mint soup; Grilled vegetables; Fried chicken; Chocolate soufflet; Gingerbread;
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	3 to 5 years .
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	12 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Soleil de Nuit
<b>MILLÉSIME</b>	2022
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>“Sous le soleil” by Jacques Prévert</b>
<b>HISTORY</b>	2020: First vintage of Soleil de Nuit, a cuvée made from a single parcel of vines: “La Rompue du Bas”. Vinification of Cinsault and Carignan in order to find the fruity association of the two grape varieties for a fresh vintage.
<b>GRAPE VARIETIES</b>	Carignan 70% Cinsault 30
<b>TERROIR</b>	La Rompue du Bas, sloping plot, limestone soil.
<b>CLIMATE</b>	Mediterranean, hot and dry, north-facing.
<b>VINIFICATION</b>	Hand-picked in 12 kg crates Vinification in whole bunches for both grape varieties but vinified in two different vats. Separate presses also in the small vertical press. Blending of the two vats at the end of the alcoholic fermentation.
<b>AGEING</b>	4 months in stainless steel vats. Slight racking, sheltered from the air, to separate the wine from its lees very delicately.
<b>TASTING</b>	The Cinsault is made up of large berries with very juicy flesh, giving the blend a lot of lightness: nose of red fruit, raspberry, dried fruit and white flowers. The Carignan brings a soft freshness and a certain length in the mouth.
<b>GASTRONOMY</b>	Cuttlefish ink risotto; Chicken yakitoris; Pulled pork; Cold garden tomato soup; Dim sum; Cheese
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	4 to 5 years
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	11 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Les moulins de mon mon cœur
<b>MILLÉSIME</b>	2019
<b>APPELLATION</b>	AOP Languedoc
<b>COLOUR</b>	Red
	<b>Homage to Michel Legrand!</b>
<b>HISTORY</b>	Three grape varieties from 3 small plots of land that ripen at the same time. In 2014, I had the idea of placing them in the same vat to form small layers of de-stemmed grapes that turn like mills: les Moulins de mon Cœur! It is also a link to Michel Legrand, a great musician who composed this mythical music: "The Windmills Of Your Mind" for the classic 1968 film The Thomas Crown Affair.
<b>GRAPE VARIETIES</b>	Syrah 35% Carignan 35% Cinsault 30
<b>TERROIR</b>	Three small clay-limestone terraces with fine gravel.
<b>CLIMATE</b>	Mediterranean, hot and dry. The exposures are north and north-east.
<b>VINIFICATION</b>	Destemming, vatting in small superimposed layers, alternating the three grape varieties harvested by hand in small 12kg boxes. Vatting and alcoholic fermentation of the three grape varieties at the same time, in the same vat for 10 days . When the juice reaches the marc cap on its own: pressing in a small vertical press and then assembling the juice from the press and free-run juice.
<b>AGEING</b>	Aged in vats for at least 15 months, light racking to eliminate the lees.
<b>TASTING</b>	Tastes are mixed during maceration and fermentation which gives the cuvée its very blended character. Intense red fruits, morello cherry, violet, freshness in the mouth coupled with beautiful supple tannins.
<b>GASTRONOMY</b>	Stuffed squid; Italian charcuterie and cheese boards; Tian of summer vegetables; Canederli; Aïgo boulido.
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	From 5 to 10 years old. Can be served in a carafe.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	12,5 %VOL.
<b>FILTRATION</b>	Unfiltered



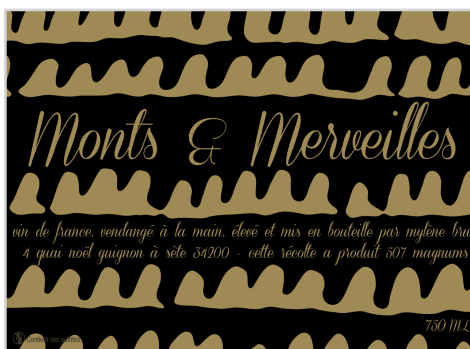
<b>CUVÉE</b>	Far Ouest
<b>MILLÉSIME</b>	2019
<b>APPELLATION</b>	AOP Languedoc
<b>COLOUR</b>	Red
	<b>The original cuvée</b>
<b>HISTORY</b>	Far Ouest is the Mediterranean cuvée made from a blend of all the grape varieties of the estate: Grenache, Carignan, Syrah and Cinsault in the majority. Also a few small rows of Tempranillo and Syrah from Petit Mazet as well as small Aubun plants planted with Carignan from the Côte. Far Ouest has a nature that reminds us of the great expanses and the conquest of a wild land.
<b>GRAPE VARIETIES</b>	Syrah, Carignan, Cinsault, Grenache...
<b>TERROIR</b>	White earth, crumbly limestone, rich in magnesia for Syrah and Grenache. Clay-limestone and lacustrine limestone soils for the old Carignans. Clayey terraces with fine gravel for the Cinsaults.
<b>CLIMATE</b>	Mediterranean, hot and dry. The dominant exposures are north and north-east with different slopes for each plot.
<b>VINIFICATION</b>	Searching for maturity for each grape variety, for each plot. Hand-picking in separate 12 kg crates. Vatting in whole bunches for 10 to 20 days in small closed vats for the Carignans and for certain plots of Syrah depending on the vintage. No delestage or pumping over: gentle extraction of aromas and structure. Pressing in a small vertical press, blending press and drop. Alcoholic fermentation at controlled temperature (24°C/26°C) for each plot. Vinified separately, the vats will be blended in the spring following their harvest.
<b>AGEING</b>	In stainless steel vats for 15 to 18 months. (No ageing in wood barrels) Bottling without filtration. Natural deposits of colouring matter and tannins can sometimes be found in the bottles.
<b>TASTING</b>	It is the complex assembly that gives it its originality. Its colour is intense. Fragrances of garrigue and ripe fruit mingle with aromas of pepper and camphor. It is a delicate, racy, Mediterranean wine with a fine grain of tannin.
<b>GASTRONOMY</b>	Grilled vegetable antipasti; Sète macaronade; Grilled entrecote; Gascony black pig's loin; Roasted duck breast; Pressed cooked cheese
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	Can be drunk in the early years with a young character. Between 10 and 20 years old or even more for very supple tannins and aromas that mature towards the wood of the vine.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	13 %VOL.
<b>FILTRATION</b>	Unfiltered



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<b>CUVÉE</b>	Rita
<b>MILLÉSIME</b>	2019
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>The wine of my childhood</b>
<b>HISTORY</b>	My grandfathers in the Corbières used to vinify pure Carignan harvested in wooden barrels, then macerated, whole bunches in very large chestnut tuns. In homage to one of my grandmothers and to the cult of Saint Rita in Sète, this 100% Carignan cuvée evokes childhood and cinema. Catherine Deneuve loves Rita very much!
<b>GRAPE VARIETIES</b>	100% Carignan
<b>TERROIR</b>	Old Carignans over 60 years old. Two sloping plots of pure limestone bordered by a small wood of very wild garrigue called the "Rompues" because people used to "break" their backs there using a pickaxe.
<b>CLIMATE</b>	Mediterranean, hot and dry. Due north, swept by the dominant tramontane.
<b>VINIFICATION</b>	Search for maturity. Carignan is the latest grape variety, the one that does not fear drought. Hand harvested in 12 kg boxes. Vatting in whole bunches from 15 days to 1 month; pressing in a small vertical press, wooden cages with Esparto natural fibre scourtins. Press and free run assembly. Slow alcoholic fermentation in small vats.
<b>AGEING</b>	In vats for 15/18 months, regular racking, sometimes with light aeration. Natural clarification of the wine which settles gently during the winter.
<b>TASTING</b>	The whole bunch maceration brings softness, freshness and fruit to this powerful and typically Mediterranean grape variety. Deep purple colour. Strong scents of warm garrigue, medicinal plants, mint, thyme... complex character, sometimes oriental and surprising freshness in the mouth.
<b>GASTRONOMY</b>	Fresh tagliatelle with shredded beef-sauce; Grilled entrecote; Squid ink risotto; Grandmother's pâtés and terrines; All chocolate desserts
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	Great ageing potential. Between 7 and 12 years old. Can be decanted into a carafe to "open" the wine and allow it to gain in fruit and suppleness.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	13 %VOL.
<b>FILTRATION</b>	Unfiltered



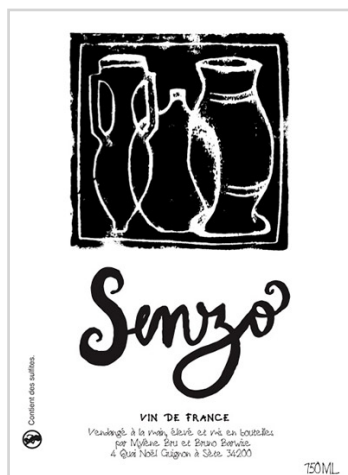
<b>CUVÉE</b>	Monts & Merveilles
<b>MILLÉSIME</b>	2019
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>A Syrah for ageing.</b>
<b>HISTORY</b>	In 2014, at the time of blending the Far Ouest cuvée, 300 litres of wine from the "Syrah du Triangle" plot were set aside, so much did I like the unique taste of this little vat! This resulted in a few rare magnums (I had too little wine to put it in 75Cl bottles) which were an immediate success. The Monts et Merveilles cuvée was born.
<b>GRAPE VARIETIES</b>	100% Syrah
<b>TERROIR</b>	Only one parcel of Syrah: the 60 year old Triangle Syrah. Lake limestone, very filtering earth.
<b>CLIMATE</b>	Mediterranean, hot and dry. The plot is due north, cold, very exposed to the wind, the bunches of grapes are millerandées, hence the small and extremely diverse fruits.
<b>VINIFICATION</b>	Hand harvested in 12 kg boxes. Very gentle destemming of the berries. Very slow vatting for about 3 weeks with completion of alcoholic fermentation and very slow pressing in the small vertical wooden cage press with Esparto scourtins that naturally filter the juices that have run off. Mixture of press and run-off.
<b>AGEING</b>	Aged in vats for at least 15 months, light racking to eliminate the lees. The colour is very intense, and part of the deposit is often in the bottle because the wine is not filtered.
<b>TASTING</b>	Very dark colour with violet ink reflections. Intense aromas of very ripe black fruits with blueberry and morello cherry. When you have the patience to wait for it, you can smell the characteristic violet which transforms with ageing towards more complex notes where musk, truffle, leather, mocha and spicy mingle.
<b>GASTRONOMY</b>	Sète macaronade; Fried chicken; Grilled rib of beef;; Grilled lemongrass pork; Meurette eggs.
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	There are no magnums left from 2014 unfortunately!
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	13 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Karm
<b>MILLÉSIME</b>	2016 AND 2017 LIMITED
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>The taste of Spain at the tempo of Tempranillo.</b>
<b>HISTORY</b>	A few rows of Tempranillo inspire a very rare vintage of a few bottles of this pure grape variety, as a reminder of my Andalusian origins. Karm means in Arabic: the intimate garden in homage to the sublime gardens of the Alhambra Palace.
<b>GRAPE VARIETIES</b>	100% Tempranillo
<b>TERROIR</b>	Ancient garrigue clearings, very calcareous land, presence of calcareous slate. Some Tempranillo vines in massal selection.
<b>CLIMATE</b>	Mediterranean, hot and dry. The rows are exposed to the north-west
<b>VINIFICATION</b>	Search for maturity. Tempranillo is the earliest red grape variety. It is a very woody grape variety, with beautiful bunches of grapes, but the tannins must be very ripe to avoid an overly rustic character. Hand-picked in 12 kg crates. Vatting in whole bunches for 15 to 20 days; pressing in a small vertical press, press and free run juice assembly. Slow alcoholic fermentation in small vats.
<b>AGEING</b>	In vats for 15 months. Racking. We are looking for bottle ageing to offer this cuvée in older vintages.
<b>TASTING</b>	Intense colour which can then take on beautiful coppery notes. Very fine aromas of flowers, wild notes of leather, black fruits, bramble wood. In the mouth it is very delicate and offers fine and silky tannins but with a very particular grainy finish.
<b>GASTRONOMY</b>	Valencian paella; Grilled entrecote; Squid ink risotto; Cheese and deli boards; Grilled red and white meat; Grandmothers' pâtés and terrines
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	Exceptional ageing potential between 10 and 20 years with a structure that is becoming more refined and tannins that are becoming very soft.
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	11 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Senzo
<b>MILLÉSIME</b>	2019 Epuisé / pas de 2020 NI AUTRE MILLESIME
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>Pinot noir from Languedoc</b>
<b>HISTORY</b>	We inherited a small, isolated plot of land from a very old Cinsault whose magnificent, tortuous stumps produce small, juicy bunches of grapes of infinite delicacy. Vinified for the first time in 2019, we obtained just a thousand bottles. Senzo is the ampelographic synonym for Cinsault.
<b>GRAPE VARIETIES</b>	100% Cinsault
<b>TERROIR</b>	Very old Cinsault plot of over 60 years old, sublime landscape facing the limestone plateau of Aumelas. Sand, sandstone, significant presence of fine gravel.
<b>CLIMATE</b>	Mediterranean, hot and dry. Plateau altitude 220 m sheltered from the north, bordered by an oak wood.
<b>VINIFICATION</b>	Hand-picked in small 12 kg crates. Naturally vinified by alternating layers of de-stemmed Cinsault with a few whole bunches in the same vat. Gentle and slow maceration for 3 weeks and fermentation at low temperature (between 18 and 24°C) to preserve the aromas. Slow vertical press. Blending of the press and free-run juice.
<b>AGEING</b>	Aged 5 months in stainless steel tanks. Light racking.
<b>TASTING</b>	A nose of rosewood, clove and small red fruits, the palate finds its balance with melted tannins and a persistence of garrigue that brings out the last moments. It is a persistent and delicate wine. 94/100 score in la Revue du Vin de France.
<b>GASTRONOMY</b>	Snacked tuna belly; Grilled entrecote; Phô and Bo Bun; Chocolate soufflet; Cooked pressed cheeses
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	5 years and more
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	13 %VOL.
<b>FILTRATION</b>	Unfiltered

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<b>CUVÉE</b>	Bordigue
<b>MILLÉSIME</b>	2008 et 2012 LIMITED ONLY MAG
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>A Grenache aged for a long time</b>
<b>HISTORY</b>	This wine was only produced twice: 2008 and 2012. Closely linked to Sète, a port that was once a wine trading port and where sea bream fishing is still practised, the cuvée evokes this quay of the Bordigue where sea breams were kept in large wooden cages under water.
<b>GRAPE VARIETIES</b>	100% Grenache
<b>TERROIR</b>	Very calcareous, lake limestone, white earth.
<b>CLIMATE</b>	Mediterranean, hot and dry. Plot that slopes in all directions, facing north.
<b>VINIFICATION</b>	The cuvée has only been produced twice, in two vintages: 2008 and 2012. The Grenache vat, always from the same plot, then fermented patiently and very slowly in several phases.
<b>AGEING</b>	Its fermentation and maturing was also very slow and lasted for more than two years in vats.
<b>TASTING</b>	The colour of the wine and its aromas remind us of oxidative notes of morello cherries, smoke and spices. It is a very open wine with a very smooth mouthfeel.
<b>GASTRONOMY</b>	Sète macaronade; Grilled entrecote; Cheese and charcuterie boards; Grilled red meat; Grandmother's pâtés and terrines
<b>SERVICE</b>	16 - 17 °C
<b>POTENTIAL</b>	5 to 8 years
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	13.5 %VOL.
<b>FILTRATION</b>	Unfiltered