

Domaine Mylène Bru
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CUVÉE	Bordigue
MILLÉSIME	2008 et 2012 LIMITED ONLY MAG
APPELLATION	Vin de France
COLOUR	Red
	A Grenache aged for a long time
HISTORY	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.
GRAPE VARIETIES	100% Grenache
TERROIR	Very calcareous, lake limestone, white earth.
CLIMATE	Mediterranean, hot and dry. Plot that slopes in all directions, facing north.
VINIFICATION	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.
AGEING	Its fermentation and maturing was also very slow and lasted for more than two years in vats.
TASTING	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.
GASTRONOMY	Sète macaronade; Grilled entrecote; Cheese and charcuterie boards; Grilled red meat; Grandmother's pâtés and terrines
SERVICE	16 - 17 °C
POTENTIAL	5 to 8 years
CERTIFICATION	AB Organic Agriculture
ALCOOL	13.5 %VOL.
FILTRATION	Unfiltered