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CUVÉE	Franquette
MILLÉSIME	2022
APPELLATION	Vin de France
COLOUR	Red
	A Mediterranean Syrah that expresses itself on the fruit.
HISTORY	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.
GRAPE VARIETIES	100% Syrah
TERROIR	Lacustrine limestone/clay limestone.
CLIMATE	Mediterranean, hot and dry. North-western exposure.
VINIFICATION	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.
AGEING	In stainless steel vats for 3/4 months, lightly racked then bottled.
TASTING	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.
GASTRONOMY	Meurette eggs; Fresh pea and mint soup; Grilled vegetables; Fried chicken; Chocolate soufflet; Gingerbread;
SERVICE	13 - 14 °C
POTENTIAL	3 to 5 years .
CERTIFICATION	AB Organic Agriculture
ALCOOL	12 %VOL.
FILTRATION	Unfiltered