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CUVÉE	Les moulins de mon mon cœur
MILLÉSIME	2019
APPELLATION	AOP Languedoc
COLOUR	Red
	Homage to Michel Legrand!
HISTORY	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.
GRAPE VARIETIES	Syrah 35% Carignan 35% Cinsault 30
TERROIR	Three small clay-limestone terraces with fine gravel.
CLIMATE	Mediterranean, hot and dry. The exposures are north and north-east.
VINIFICATION	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.
AGEING	Aged in vats for at least 15 months, light racking to eliminate the lees.
TASTING	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.
GASTRONOMY	Stuffed squid; Italian charcuterie and cheese boards; Tian of summer vegetables; Canederli; Aigo bouldo.
SERVICE	16 - 17 °C
POTENTIAL	From 5 to 10 years old. Can be served in a carafe.
CERTIFICATION	AB Organic Agriculture
ALCOOL	12,5 %VOL.
FILTRATION	Unfiltered