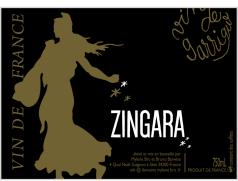
Domaine Mylène Bru mb@domainemylenebru.fr +33 6 83 08 97 30 https://www.domainemylenebru.fr/





CUVÉE	Zingara
MILLÉSIME	2021
APPELLATION	Vin de France
COLOUR	White
	Wild Marsanne in the garrigue
HISTORY	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.
GRAPE VARIETIES	Marsanne 100%
TERROIR	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.
CLIMATE	Mediterranean, hot and dry. North-western exposure.
VINIFICATION	Hand-picked in 12 kg boxes. Direct pressing, light settling and alcoholic fermentation at low temperature (17°C/18°C) .
AGEING	In stainless steel vats for 5 months and bottled in the spring. No filtration, but successive slow rackings to clarify the wine.
TASTING	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.
GASTRONOMY	Tielle de Sète; Oysters & shellfish; Sushi & sashimi; Grilled turbot with truffled beurre blanc; Ceviche of Atlantic wolffish; Dim Sum; Cheeses
SERVICE	13 - 14 °C
POTENTIAL	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.
CERTIFICATION	AB Organic Agriculture
ALCOOL	13 %VOL.
FILTRATION	Unfiltered