

# Terres de Bramefin – La Roussanne



## ORIGINS & TERROIRS

Roussanne

Appellation: IGP Pays d'Oc

Label: organic wine – certified by Ecocert

Rendement: 37 hl/ha

The vines are located in the heart of the Languedoc south-facing terraces. The soil clay-limestone soils are made up of rolled pebbles embedded in a sandy clay soil. The climate is Mediterranean.



## VINIFICATION & AGEING

Grapes harvest at night when fully ripe. Sorting by hand. Gentle pneumatic pressing. Traditional vinification with temperature control (14-16°C). Aged in vats on staves and fine lees.

Fining: pea proteins and Bentonite.

Filtration: Tangential filtration.



## TASTING NOTES

REFINED & SMOOTH



8-10°C

 Honey yellow color with golden reflections

 Notes of pineapple, yellow plum, beeswax, and ripe stone fruits

 Beautiful aromatic intensity. Round and ample with a remarkable length



## FOOD & WINE PAIRING

Duck confit with dried fruits.

The Vegan touch: Chickpea croquettes with turmeric.

Bottle 75cl: Bordelaise Type - Item Code: 612

Case: 6 bottles

Pallet: 570 bottles: 5 ranks x 19 boxes

EAN Bottle: 3380330004822

EAN Case: 3380330004839

CONTAINS SULPHITES



JACQUES FRELIN

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