Bréseyme



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Domaine de Bréseyme, Brézème, AOC Côtes du Rhône, Blanc, 2017

AOC Côtes du Rhône, Vallée du Rhône, France

A wine that allows you to discover an uncommon Côtes-du-Rhône appellation: Brézème. A beautiful expression of Viognier, this wine reveals a beautiful aromatic intensity with exotic notes and a touch of liveliness. A rich wine, all in harmony.

TERROIR

Ever since the Middle Ages vines have been planted on steep slopes facing south. The highest point is Mount Roti at 256m. The soil is composed of clay and limestone.

Our vines are located on the localities known as BREZEME EST and BRESEME OUEST.

The estate is currently planted with 3.5ha of red and 0.5ha of white.

PROCESS

The harvest takes place early in the morning in order to preserve the freshness of the berries, they are then put in small boxes. The Viognier and the Roussanne are pressed together. Fermentation starts after settling for a few hours. Batonnage are regular to enrich the wine and develop its aromatic palate.

VARIETALS

Viognier 70%, Marsanne 30%

TASTING

The colour is bright. At first the nose is marked by viognier with exotic aromas but then Marsanne takes over with notes of roasted hazelnuts.

On the pallet, the wine is rich and very persistent. The 2017 vintage is a solar vintage, and this is shown with its beautiful amplitude.





4+/5

"Breseyme is in the southern part of the northern Rhone Valley. An excellent wine, this is a fragrant, rich, but subtly flavored blend. It is supple in texture, full bodied, and balanced, with pear, white peach, honeysuckle, lemon peel, and toasty oak aromas/flavors, and long finish. Very fine quality. 60% Grenache Blanc, 30% Viognier, 10% Marsanne. Aged 12 months: 50% in oak barrels, 50% in stainless steel."

Restaurant Wine, 02/02/2020







91/100

"This savory, hearty white offers pert apple and pear flavors marked by burnt caramel and gingersnap. It's full bodied and creamy but balanced by a crisp mineral edge. Although the wine drinks well now it should improve through 2024."

Wine Enthusiast, 01/05/2020



