



# Mas des Brunes

## Vin de Pays des Côtes de Thongue



### The Domaine at-a-glance

**Owners:** Claude and Isabelle Bertrand  
**Winemaker:** Claude Bertrand      **First vintage:** 2001  
**Soil:** Marl, Sand with fractured Schist fragments  
**Size:** 12 Ha      **Location:** Magalas, Languedoc-Roussillon  
**Appellations Produced:** Vin de Pays des Côtes de Thongue

Mas des Brunes is located within the village of Magalas, 15 km north of the beautiful and historic city of Béziers. The vineyards are situated just outside the southern limit of AOC Faugères at an altitude of 116 to 160 meters. The intense sunshine and low rainfall enjoyed in this area are ideal conditions for making rich, concentrated wines.

The owners, Claude and Isabelle Bertrand, are a dynamic couple who have created a lovely home and business centered around their wines. Apart from making wine at Mas des Brunes, Claude is a physical therapist, and is on the board of directors of a nursing home. Isabelle is on the city council and takes care of all of the administrative work for Mas des Brunes, Claude's physical therapy business, and the nursing home. Between all of these activities they somehow find time to eat, sleep, and make stunning wines.



*Claude and Isabelle Bertrand*

Claude and Isabelle are meticulous about every aspect of the winemaking, which is evident in their manicured vineyards. Most of the domaine's production is sold off to negociants, while the remainder (only the highest quality wine) is saved for Mas des Brunes. The domaine was founded by Isabelle's grandfather who became successful producing and selling wine for the troops in World War I. At that time the domaine covered 100 hectares. Through inheritance laws the domaine was whittled down to just a few hectares. Isabelle and her brother, Bruno Granier of La Font de L'Olivier, both inherited some of this vineyard land. Claude and Isabelle are now in the process of rebuilding the domaine. This time however, it will be built solely on a foundation of quality rather than quantity.



Syrah 55%, Grenache 35% , Carignan 10%

### "Cuvée des Cigales" – Vin de Pays Côtes de Thongue 2005

**Technical Notes:** "Cuvee des Cigales" is made from an exceptional parcel of old vine Syrah that produces tiny yields of 25 hl/ha. The grapes are 100% de-stemmed, crushed and then fermented on the skins for 20 to 30 days in temperature controlled tanks with daily punching down of the cap. A small portion (10%) of the Syrah is aged in oak barrique (2+ yrs age) for 8 months before the final wine is blended.

**Tasting Notes:** The "Cuvee des Cigales" 2005 is intensely dark, almost black in the glass. The nose is dominated by black cherry fruit with spice, floral notes and a subtle earthy essence. All of these components carry through to the palate. Though this is a big bold wine, the palate is almost deceptively silky and delicate. The finish, is full of sweet black fruit with hints of chocolate and spice. An ideal wine for lamb, beef, or game.

