



PATRICK ALLEN SELECTIONS

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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. Starting in 2012, Mas des Brunes is now CERTIFIED ORGANIC (Ecocert).



Syrah 55%, Grenache 35%, Carignan 10%



"Cuvée des Cigales" – Vin de Pays Côtes de Thongue 2015

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 like previous vintages 2015 "Cuvée des Cigales" is completely dominated by the black fruit flavors from the Syrah grapes. The nose is full of deep blackberry and plum aromas. In the mouth black cherry and blackberry flavors mix with the exotic and complex spice flavors that are contributed by the Carignan. This is a burly, muscular wine with a lot of character. While an ideal match for grilled meats and game, we also enjoy this wine with the more complex, spicier flavors of barbecue.