

CÔTE DE BROUILLY

Grape variety: Gamay Noir à Jus Blanc

Colour: red

Terroir: schisty

Vineyard age: 50 years old

Tending: the low vines are goblet pruned and the grapes are fully hand-picked.

VINIFICATION

As far as winemaking is concerned, the estate is continuing to present traditional wines that are typical of their terroir.

MATURING

This wine is crafted using ancestral methods (whole bunch hand picking, long vatting and maturing etc.), combined with new techniques (temperature control, use of stainless steel vats etc.).

TASTING

Dark red hued wine with dark berry fruit aromas and flavours (black currant, blackberry). The mouthfeel is full and powerful with palpable minerality.

SERVING

A great partner to delicatessen meant, cold cuts, red meat, spicy cuisine and cheeses.



Contact

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