



## Origins

The appellation “Côte-de-Brouilly” was first authorised in 1934 with the vineyard owners on the Brouilly hillside concerned that the wine would lose its identity with the recent extension of the “Brouilly” appellation. Côte-de-Brouilly is considered richer and more structured in style than Brouilly.

## Grape varieties

Black Gamay with white juice.

## Terroir

The vineyard, situated totally on the steep slopes of Mount Brouilly is at 400 metres and faces South- West. It is on granite and very hard schist, of blue colour referred to as “diorites”. Mount Brouilly is a former volcano dating back to the Primary era.

## Vine and soil

Age of Vines: 56 years-old

Yield: 52 hectolitres per hectare

Plots: From a selected vineyard situated at the base of the steep Mont Brouilly slopes, with a rigorous selection on the property of the partner-grower. The vineyard faces East but benefits from fine sunshine thanks to the rounded hillside. The vines are pruned “en gobelet” and managed with sustainable farming methods.

## Vinification and maturing

The gamay grapes from this plot were harvested on September 2019, the 7th.

Burgundy-style vinification: 80% of the grapes have been destemmed before being placed in a concrete vat by gravity.

Maceration: 25 days with frequent over-pumping. The temperature was maintained at 28°C. (82,4°F.), to extract the colour and the fruit, for the necessary suppleness and sweetness to counter-balance the very mineral terroir.

30% of the wine has been put in 6 years barrel by gravity, to preserve the mineral typicity of the appellation and soften the tannins. 228-litre oak Burgundy barrels of French origin, mainly from the Tronçais forest undergo a medium « firing », to give a light toasted style.

30% of the wine was aged 12 months in oak barrels, and the rest is matured in vat on fine lies.

Bottled in December 2020 after a very light filtration.

7000 bottles in total.

## Food and wine pairing

A good match with old-fashioned chicken-liver gateau or meat / poultry dishes in sauce, such as duck magrets, or with goat cheese.



## Tasting notes

Deep and bright purple colour with violet hints.  
The nose reveals spicy aromas of black fruits and blueberry.  
In the mouth, this well-structured wine, ample and generous, shows silky tannins, black fruits aromas, delicate notes of spices and a very nice long finish.

## Serving suggestions

Serve ideally at a temperature of 15°C to 18°C. (59-65°F.).

## Ageing potential

A wine full of charm and vivacity in its youth. It will develop finesse and elegance after several years (3 to 8 years).

## Vintage : 2019

### **Gamay all the way!**

Harvesting took place in uncharacteristic 30°C heat and a blazing sun. Analysis showed good balance. The first juice promises excellent qualitative potential, with good sugar levels, nice acidity, and good pH. The Gamay was general in magnificent condition, apart from some sunburn here and there. The color index is not very high, but is nonetheless higher than for the 2016 vintage. The grapes are rich, sweet, and aromatic. The bloom is firm and thick. Tasting the must is a delight! It is superb raw material, but alas, yields are low. The juice is already giving off delicious aromas of pêche de vigne and quince, then after a days, raspberry, cherry, and griotte.