



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Brouilly Les Roches 2021 Sélection parcellaire - 100% Gamay



VINTAGE 2021 : Later this year, the harvest started in mid-September. The complex climatic conditions, such as spring frosts and hailstorms, have reduced yields. 2021 is a fighting vintage, a permanent fight against events to obtain a very elegant fruity wine.

TERROIR : Among the 27 hectares in AOP Brouilly on granite sands, "Les Roches" is more than 8 hectares located south west of the appellation, at 400-500 meters above sea level.

VINIFICATION AND AGEING : Harvested at peak ripeness then fermented at low-temperatures. Twice-daily pump-over (remontage) allows slow extraction over about twenty days.

TASTING : Its color is bright red with purple highlights. An intense nose of ripe berries. On the palate, its "rocky" mineral imprint, added to tangy fruit aromas brings notes of the garrigue—an elegant wine with melted tannins and exceptional persistence.

FOOD AND WINE PAIRING : This wine can accompany many dishes like charcuterie, cheeses, poultry, white meat, or Burgundy poached eggs.

ALCOHOL DEGREE : 12,5°

