



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Brouilly Vieilles Vignes 2022 100% gamay

VINTAGE 2022 : This year, the harvest began on August 22. The summer heat wave and drought favored the early ripening of the berries as well as their concentration. The rains at the end of August then came to regulate these maturities, thus promising ripe, juicy and very healthy berries. This sunny vintage looks like 2020 with good maturities, which promises elegant and rich, concentrated and fruity wines.

TERROIR : The Brouilly wine is produced on thin and acid soils of pink granite in two distinct terroirs. Charentay gives the structure and fruit expression, St-Etienne-la-Varenne is higher in altitude (Almost 500 meters and is called "wine-heroes" because the slope has a 30% gradient). The slow ripening tannins give complexity and freshness.

VINIFICATION AND AGEING : 150 grape-pickers pick the grapes, selecting them carefully. They are then sorted again in the skip. Vinification is done in our ultra-modern facility, according to the traditional methods of the Beaujolais.

TASTING : The Brouilly 2022 reveals the excellence of the vintage. The vitality of the fruit combined with the softness of the tannins delivers finesse and elegance. This wine can be enjoyed now or kept for a few years.

FOOD AND WINE PAIRING : The Brouilly 2022 can accompany many dishes like charcuterie, cheeses, poultry, white meat, or Burgundy poached eggs.

ALCOHOL DEGREE : 13,5°

