



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Brouilly Vieilles Vignes 2024 100% gamay



VINTAGE 2024 : April in Beaujolais was particularly sunny, giving our vines an early budbreak and a promising start to the season. From May to June, our region benefited from regular rains, naturally hydrating the soil, while the sun was a bit more reserved. Flowering began in early June, slightly ahead of schedule, a sign of the vigor of our vines. July, which started out somewhat humid, quickly shifted to ideal conditions: sunny, warm days, without excess heat, followed by cool nights. These perfect temperatures created the optimal environment for the maturation of our grapes.

The result? Although the harvest volume is modest, the quality is exceptional. The berries were healthy, ripe, and well-balanced—a true hallmark of the vintage. Our team of harvesters, always in high spirits, had the great fortune of working in ideal conditions—little rain and no heatwaves—quite a contrast to what they sometimes face!

And what saved this vintage? Without a doubt, it was the superb month of August, which allowed the grapes to reach perfect maturity and ensured excellent quality.

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 Vieilles Vignes displays a ruby-red hue and offers aromas of red fruits, highlighted by a hint of floral notes. On the palate, it is smooth and well-balanced, with fine tannins, a pleasant freshness, and a lingering finish.

FOOD AND WINE PAIRING : It pairs perfectly with roasted duck breast with cherries, coq au vin, or truffled brie. For a vegan pairing, opt for butternut squash ravioli with an herb sauce or a quinoa salad with roasted vegetables and walnuts.

