



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Brouilly Les Roches 2022

Parcel selection - 100 % Gamay

VINTAGE 2022: This year, the harvest began on 22 August. The summer's heatwave and drought encouraged the grapes to ripen early and develop greater concentration. The rains at the end of August then helped to regulate ripening, promising ripe, juicy and very healthy grapes. This sunny vintage is similar to 2020 with excellent ripeness, promising elegant, rich, concentrated and fruity wines.

TERROIR: Of the estate's 27 hectares under the Brouilly AOP, planted on granitic sandy soils, the vineyard parcel known as "Les Roches" covers more than 8 hectares. Located in the south-western part of the appellation, it lies at an altitude of 400 to 500 metres.

VINIFICATION & AGEING : The grapes are harvested at optimal ripeness to preserve the full expression of both the terroir and the fruit. Fermentation is carried out at low temperatures to enhance aromatic finesse. Two daily pump-overs ensure a gradual and controlled extraction of phenolic compounds over a maceration period of around twenty days. The vatting process also includes 20% whole clusters, bringing added complexity, freshness, and structure to the wine.

TASTING The wine boasts a brilliant, deep red color with violet hues. The nose reveals a beautiful aromatic intensity dominated by ripe red fruits. On the palate, a mineral structure with stony accents combines with notes of fresh, slightly tart fruit, enhanced by subtle hints of garrigue. The result is an elegant wine with silky, perfectly integrated tannins and a lovely, lingering finish.

ALCOHOL DEGREE: 13 °

FOOD & WINE PAIRING : It pairs beautifully with a wide range of dishes, including charcuterie boards, poultry dishes, white meats, œufs meurette (poached eggs in red wine sauce), and a variety of cheeses.

