



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Brouilly Vieilles Vignes 2025

100% gamay



VINTAGE 2025: April in Beaujolais was particularly sunny, resulting in an early budbreak in the vines and a promising start to the season.

From May to June, our beautiful region enjoyed regular rainfall, providing the natural and much-needed moisture for our soils. Although the sun was less frequent during this period, flowering began in early June, a slight advance that testifies to the vigour of our vines. The start of July, still slightly damp, quickly gave way to perfect conditions for the ripening of our grapes.

Sunny, warm days, without excessive heat, accompanied by cool nights, created the perfect conditions for a promising harvest.

TERROIR: The Brouilly vineyards are located partly in Charentay and Saint-Etienne-la-Varenne. The vines grow directly on rock composed of granitic sand. This is, in fact, coarse sand resulting from the weathering of granite.

VINIFICATION & AGEING : The harvest is carried out by hand by 80 pickers, who select the grapes directly in the vineyard. A second sorting takes place in the cellar to ensure only the best bunches are retained. Vinification is carried out using traditional Beaujolais methods, with maceration lasting 15 to 20 days accompanied by regular pumping over. The wine is aged in stainless steel vats until bottling in the spring.

TASTING : The Brouilly Vieilles Vignes is distinguished by its ruby colour and an expressive nose dominated by exuberant fruit. On the palate, it charms with its soft tannins and great finesse, forming a supple, balanced and harmonious whole, rounded off by a lovely, lingering finish.

FOOD & WINE PAIRING : It goes well with roast poultry, pork fillet, or simple grilled meats such as a veal chop. It also pairs beautifully with gourmet vegetarian dishes, such as butternut squash ravioli, a pan-fried medley of roasted vegetables, or a quinoa salad with herbs and walnuts.

ALCOHOL DEGREE : 12.5 °

