



# CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



## Brouilly 2020

100% Gamay



**VINTAGE 2020:** After a mild winter, the vines awoke and budded in March. Spring was hot and dry, leading to a very early flowering, but in good conditions. Summer was just as dry, with a heatwave at the beginning of August, causing water stress as well as accelerated ripening phases. Harvest began on August 19th and lasted one month.

**TERROIR:** Forming an amphitheater around the Château, the vineyard is planted on sandy soil created by the deterioration of granite. It is poor, acidic and shallow with rocky outcrops that remind us of the presence of bedrock.

**VINIFICATION AND AGEING:** Depending on each parcel, the grapes are partially de-stemmed before undergoing long vatting periods (more than 15 days). Extraction is done by pump-over (remontage), but also by punch down (pigeage), to extract color, matter and complexity. Fermentation takes place under temperature control. The wine is then aged in vats for several months.

**TASTING:** The wine achieves the delicate balance between exuberance and elegance. The color is a deep ruby. The nose is intense and shows floral notes as well as fresh black fruits and spices: the mark of Château des Tours' terroir. The palate offers a nice freshness, followed by a round structure with soft, lingering tannins.

**FOOD AND WINE PAIRING:** Red meat in sauce. Cheese.

**ALCOHOL DEGREE:** 13,5°

