



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



Brouilly Combiaty 2020

Sélection parcellaire - 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: The vineyard, half-encircling the château like an amphitheater, is planted on sandy soil created by the deterioration of granite. It is poor, acidic, and shallow, with rock outcrops that recall the presence of the bedrock. Our plot in the «lieu-dit» Combiaty is located at the highest altitude of the amphitheater, faces east and is composed mainly of old "goblet" vines.

VINIFICATION AND AGEING: The destemmed harvest undergoes a long vatting period of 18-20 days. Our winemaking method consists of extraction by alternating sieving and pumping over, which also requires precise temperature control throughout the fermentation process. To preserve the purity of the fruit and polish the tannins that make Combiaty famous, the cuvée was aged for 15 months in concrete vats.

TASTING: The result is a very concentrated and enticing Brouilly which fully expresses the fruit and mineral freshness typical of this appellation. The finish is long with a perfect balance between maturity, strength, and delicate tannins.

FOOD AND WINE PAIRING: Lamb or beef.

ALCOHOL DEGREE: 14°

