



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



Brouilly Vieilles Vignes 2021

100% Gamay



VINTAGE 2021: The harvest began in mid-September, later than usual. Weather conditions, such as spring frost and hailstorms, significantly reduced yields. 2021 is a vintage marked by success after a constant struggle with hard challenges which allowed to finally obtain an elegant fruity wine.

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

VINIFICATION AND AGEING: The de-stemmed harvest undergoes a long vatting period of 18-20 days. Vinification consists of extraction work by alternating push down (pigeage) and pump-over (remontage) methods under precise temperature control throughout the fermentation process. Most of the wine is aged in oak barrels for 10 months.

TASTING: This age-worthy wine offers distinct aromas of ripe fruit and spices. Powerful and rounded, this wine is complex and has a long and silky finish. A great vintage for cellaring.

FOOD AND WINE PAIRING: Red meat with sauce. Cheese.

ALCOHOL DEGREE: 13,5°

