



# CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



## Brouilly 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 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°

