



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



Brouilly 2022

100% gamay



VINTAGE 2022 : This year, the harvest began on August 22. The summer heat wave and drought favored the early ripening of the berries as well as their concentration. The rains at the end of August then came to regulate these maturities, thus promising ripe, juicy and very healthy berries. This sunny vintage looks like 2020 with good maturities, which promises elegant and rich, concentrated and fruity wines.

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 : Beautiful intense color. Expressive aromas of red and black jammy fruits, flowers, and spices. The wine is structured, radiant, but with a fresh attack, well-coated by a round and full texture.

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

ALCOHOL DEGREE: 13,5°

