



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



Brouilly «Les Tours» 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 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 winemaking process involves an extended maceration period (18-20 days) on partially destemmed grapes, depending on the specific parcel origin. The vinification method consists of alternating punch-downs and pump-overs, requiring precise temperature control throughout fermentation. The wine is aged partly in oak barrels for 10 months.

TASTING: "The "Les Tours" 2022 vintage is characterized by its refinement and finesse. The nose opens up to ripe fruits, like blackcurrant and cherry, leading to delicate spicy notes that give the wine a beautiful complexity. The palate presents a subtle but assertive structure as well as captivating flavors, reflecting an elegant depth and a persistent aromatic intensity. This wine embodies the authenticity of this named place at the heart of the lands of Brouilly, offering a tasting experience that is both complex, indulgent, and balanced."

FOOD AND WINE PAIRING: The 2022 'Les Tours' vintage pairs perfectly with a cherry duck breast, thus enhancing the fruity and spicy flavors of the wine, a grilled rib steak with herbs, or a platter of refined cheeses

ALCOHOL DEGREE: 13,5°

