



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



Brouilly 2024

100% gamay



VINTAGE 2024 : April in Beaujolais was particularly sunny, leading to an early budburst and a promising start to the season. From May to June, our beautiful region enjoyed regular rainfall, providing natural and necessary hydration to our soils. Although the sunshine was more discreet during this period, flowering began in early June, slightly ahead of schedule, reflecting the vigor of our vines. Early July, still somewhat humid, quickly shifted into ideal conditions for the ripening of our grapes. Sunny, warm days without excessive heat, combined with cool nights, created the perfect environment for a promising harvest. These balanced conditions are a true sign of a beautiful vintage to come.

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 : A delicate and complex nose that gradually reveals notes of red berries, enhanced by a subtle touch of spices and a mineral backbone. On the palate, the attack is crisp and tangy. The fresh finish highlights the wine's initial aromatic finesse.

FOOD AND WINE PAIRING : It pairs perfectly with grilled beef fillet, herb-crusted leg of lamb, or aged Camembert. For a vegetarian pairing, opt for a Provençal ratatouille served with grilled polenta or a porcini mushroom and parmesan risotto.

ALCOHOL DEGREE: 13 °

