



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY

Brouilly «Les Tours» 2023

100% Gamay



VINTAGE 2023 : This year, the harvest began on September 5th. The summer was marked by variable weather, alternating between rainy episodes, cooler periods, and heatwaves. Despite the challenges posed by intense heat, we managed to adapt and harvest grapes of excellent quality, despite the lack of water. The cooler nights helped preserve the delicate aromas, giving the wines a fruity character and remarkable elegance. Ultimately, the 2023 vintage stands out for its fresh, balanced wines with great finesse.

TERROIR: Located in an amphitheater around the Château, the vineyard is planted on sandy soils derived from the degradation of granite. These soils are poor, acidic, and shallow, with outcrops of rocks that remind us of the presence of the bedrock.

VINIFICATION AND AGEING: A long maceration (18-20 days) on destemmed grapes. The winemaking method involves an extraction process through punch-downs and pump-overs alternated, with precise temperature control throughout fermentation. The wine is aged primarily in oak barrels for 10 months.

TASTING: The nose is marked by aromas of ripe fruits and spices. The palate offers a powerful attack, followed by a smooth finish. The structure is complex, with a long and silky finish. A great vintage for aging.

FOOD AND WINE PAIRING: The 'Les Tours' 2023 cuvée pairs perfectly with a beef tournedos in red wine sauce, enhancing the richness and spicy aromas of the wine. It also complements a braised veal chop with seasonal vegetables or a selection of aged cheeses.

ALCOHOL DEGREE: 13,5°

