

CÔTE DE BROUILLY

Terroir

The grapes come from the Brouilly hill, 150m above sea level on a blue granite terroir facing south-east.

Vinification

The grapes are harvested by hand and at maturity. They are then fermented with indigenous yeasts according to Burgundian tradition. Manual pigeages are practiced. 1/3 of the harvest will be high on tap.

Features

The color is ruby with good intensity and violet reflections. On the nose, notes of small black and red fruits, with a dominance of minerality. With aeration, the wine seems more lively and enchanting. In the mouth, the wine has a round and fat attack. This attack is carried by a frame of beautiful fruits that take a more tangy character on the palate. The tannins are coated. This wine will have more complexity with a few years of aging from 4 to 5 years.

Food Pairings

Ideal with meats, roasted chicken, grilled steak, a fondue Bourguignonne or fresh cheeses like Saint Marcellin and Saint Félicien.

Press review

92 Points, Jamie Goode, www.wineanorak.com, Dec 9, 2014
"Wild ferment, very low sulfur dioxide levels. Wonderful nose of floral red cherry fruit with a sappy, herby edge and some sweet raspberry notes. Lovely perfume. The palate is very fresh with pure, grippy raspberry fruit. Nice freshness and detail. Incredibly drinkable with no excess weight: lean and pure." | 91 pts Parker 2009
"The Brun 2009 Côte de Brouilly allies lushness of texture to liveliness, lift, and refreshment, and ripeness of blackberry and mulberry with a stonelicking undertone as well as invigorating piquancy and tartness that remind me of chomping down on the berry seeds."



Producer

Jean-Paul Brun

Category

Red

Grapes

100% Gamay

Country / Region

France, Beaujolais

Appellation

Côte-de-Brouilly (AOC)

Size

750 ml

Degree of alcohol

12,0 %

Serving temperature

14°C

Available in these provinces

- Quebec
- Alberta
- Manitoba