

# BROUILLY 2014

## "La Pointe des Einards"

### **Terroir :**

Silt and clayey in subsoil, fragment of "roches bleues de Brouilly" decompose, and pink granit at the surface,

### **Grape variety :**

100 % Gamay noir à jus blanc

### **Age of the vineyard :**

50 years old and more...

### **Free run yield :**

30 hl/Ha

### **Winemaking :**

100% destem.

Maceration during 18 days at 21°C, then three days at 28°C.

2 punching of the cap, morning and evening, during the first 15 days, then one by day for the last three days.

### **Aging :**

6 month in barrels (no new oak)

### **Production :**

900 bottles 75 cl et 100 magnums 1,5 l

### **Tasting :**

**Visual :** Red and black colours, with lively red reflects .

**Nose :** Red fruits over ripe , add to a light vanilla and spicy nose.

**Mouth :** Red fruits over ripe, remembering the nose , mix to spicy and peper notes. Lightly vanilla.

### **Food and drink agreement :**

Grilled or sauce meat

Game

Cheese

