

BROUILLY 2014

"Les Vieux Ceps"

Terroir :

Silt and clayey in subsoil, fragment of "roches bleues de Brouilly" decompose 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 15 days at 21°C, then three days at 28°C.

2 pump over per day during the 15 first days, then one per day during the three last days.

Aging :

12 month in barrels (no new barrels)

Production :

1200 bottles 75 cl

Tasting :

Visual : Dark garnet, with purplish reflection

Nose : Over ripe red fruits, ally to a light wood and vanilla nose.

Mouth : Blackcurrant and blackberries bound with aromas from the aging in barrels, offered silky and powerful tannins.

Production :

600 bouteilles 75 cl et 100 magnums 1,5 l

Food and drink agreement :

Sauce meat

Game

Cheese

