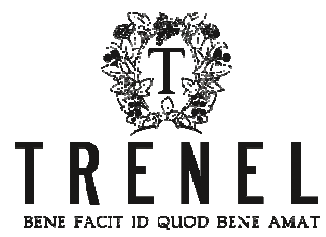


Beaujolais



CÔTE DE BROUILLY

Origin

Beaujolais, France

Grape variety

Gamay Noir

Age of the vines

40 to 60 years

Soil

Granite and very hard blue-green shale

Wine-making

Macération of partly destemmed bunches during 10 to 12 days followed by pressing and maturing in cement tanks. Unfined and lightly filtered before bottling.

Situation

The vineyard of “Côte-de-Brouilly” covers almost entirely the volcanic mount called Mont Brouilly. Unlike the rest of Beaujolais, mostly granitic, the soils of Mont Brouilly are made of volcanic blue stone. The combination of this untypical terroir and the altitude gives a broad complexity to the wines of the appellation.

Trénel’s Côte de Brouilly is produced on south-oriented parcels situated on the southern part of the mount.

Tasting

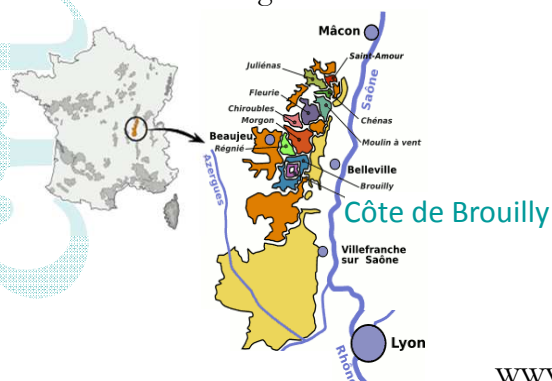
A brilliant dark red in color, this wine develops fruity aromas of raspberry, blueberry and plum with green pepper and flinty notes.

Fruity and spicy on the palate, it is well balanced with smooth tannins and a supple finish.

How to drink and serve

Served between 15° and 16°C, it will be the perfect match with boeuf bourguignon (Burgundy beef stew) or breast of duck with boletus.

Good for ageing up until 10 to 12 years.



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