

CÔTE DE BROUILLY



GRAPE VARIETY White-juiced Black Gamay

TERROIR Vines situated mid-slope on the various slopes of Mont Brouilly. Clay soils on blue shale volcanic rock or on stony scree or on ancient foothills and alluvium

CULTIVATION METHOD Traditional Gobelet pruning
Average age of the vines over 60 years
Plantation density 10 000 vines per hectare
Certifications TERRA VITIS and HVE (for sustainable development and respect for the environment)



VINIFICATION Manual harvest
Vatting using gravity to keep the berries whole
Traditional whole bunch vinification of individual plots in stainless steel vats
Semi-carbonic maceration of 12 days
Pneumatic pressing

AGEING 10 months in oak casks to soften the tannins and to obtain an elegant silky wine
Blending of plots from various Côte de Brouilly terroirs
Unfiltered

WINE TASTING Opulent and powerful on the palate, with flavours of raspberry and crushed strawberry. An intense, well-balanced wine, marked by the minerality of its terroir.



Available in bottles of 75cl - 150cl



Local specialties of cold meats, grilled meats, white meat dishes and typical dishes from the south



Serve temperature between 13° to 18°C depending on the vintage



Keep for 5 to 10 years



Nicole & Romain
CHANRION



CÔTE DE BROUILLY
APPELLATION D'ORIGINE PROTÉGÉE

We are situated right at the heart of the vines on the slopes of Mont Brouilly, where we run our small family estate which has been passed down through eight generations. We work passionately with the utmost respect for the environment, our constant aim being to produce a high-quality grape while preserving the terroir

We have been committed for many years to the Côte de Brouilly appellation, where we use simple, meticulous and demanding manual work to bring out the best in the geology of the Côte de Brouilly, which gives our wine a deep minerality and a fine tannic structure.

You will find in our wines a wide range of vintages with a sensitivity for well-rounded, silky wines with a good structure that offers an ageing potential.