



GRAPE VARIETY	White-juiced Black Gamay
TERROIR	Century old south-east facing vines situated mid-slope in a bluestone subsoil, benefitting from an exceptional level of sunshine; these are the characteristics of the terroir of the Côte de Brouilly appellation
CULTIVATION	Traditional Gobelet pruning Average age of the vines 100 years Plantation density 10 000 vines per hectare Certifications TERRA VITIS and HVE (for sustainable development and respect for the environment)
VINIFICATION	Manual harvest Grapes partially destemmed Vinification of individual plots in stainless steel vats Semi-carbonic low temperature maceration of two weeks Pneumatic pressing
AGEING	18 months in oak casks to soften the tannins and to obtain an elegant silky wine Plot selection

WINE TASTING

Very deep purple red colour. Intense aromas of spice and red fruit. Opulent and powerful on the palate, with flavours of raspberry and crushed strawberry and a touch of grey pepper. An intense, well-balanced wine, marked by the minerality of its terroir.

Unfiltered



Available in bottles of 75cl



Elaborate dishes (flavoured meats) Cheese



Serve at room temperature



Keep for 8 to 10 years

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.

Our cuvée Empreinte is a refined plot selection of century-old vines located on a bluestone terroir and benefitting from an exceptional level of sunshine from a south-east exposure.

