

DOMAINE
D'ARGENSON
COTEAU SUD



BROUILLY LA CADOLE 2023

THE ESTATE BECAME "D'ARGENSON" WHEN IT WAS TAKEN OVER, MARKING THE START OF A NEW CHAPTER.

SINCE THEN, WE HAVE BEEN BREATHING NEW LIFE INTO ITS VINEYARD PLOTS WITH A SINGLE-MINDED COMMITMENT : TO REVEAL THE UNIQUE CHARACTER OF THESE EXCEPTIONAL TERROIRS.

IN THE HEART OF THE SOUTH-FACING SLOPES OF MONT BROUILLY, THE GAMAY GRAPE CONTINUES ITS STORY.



The "La Cadole" cuvée comes from vineyard plots featuring an old stone hut, that serves as a shelter. It benefits from our expertise in blending.

Our Gamay vines cover 4 hectares, planted on granitic soils of varying depths.



We are gradually transitioning from the traditional *gobelet* (bush vine) training method to cordon training and trellising, alongside the use of cover cropping to foster living soils.

The grapes are harvested at optimal ripeness and destemmed, followed by a 12-day maceration in concrete tanks and gentle pneumatic pressing. Then, the wine is aged in stainless steel tanks prior to bottling.



To the eye: brilliant ruby color.

On the nose: aromas of red fruits, raspberries, sweet spices.
In the mouth: fresh attack, discreet and elegant tannins.

This Brouilly, served at 57°F, will naturally accompany all bistro dishes, but also cheeseburger, pulled pork, fried chicken or meatloaf.



WWW.DOMAINE-ARGENSON.COM

1339 route du Mont Brouilly • 69460 Odenas • France - T : +33 (0)4 74 09 01 42 • @ : contact@domaine-argenson.com

