



DOMAINE D'ARGENSON



COTE DE BROUILLY Cuvée Première Millésime 2017

17,5+
N°1

Commentaire de Notation

30-year-old vines. Volcanic and clay soils. Whole-bunch fermentation. Juicy red fruit with a touch of tomato stalk and cherry, and delicious medicinal character too. Furry tannins, peppery persistence, delicious chewiness – lots of potential here. (RH)13%. Drink 2019-2029



BROUILLY Cuvée Pierreux Millésime 2017

16,5

Commentaire de Notation

40-year-old vines. Granite, sandy, porphyri-schist and silicia soils. Whole-bunch fermentation. Redcurrants, slightly stemmy herbaceousness and fine fur from well-integrated tannins. Some leathery character adds complexity on the finish. (RH)13%. Drink 2018-2023



9^{ème} dégustation annuelle de Londres

Sur 208 échantillons, **Richard Hemming**, recommande 41 vins avec des notes supérieures à 15/20 ... dont nos 2 vins.



Richard Hemming
Master of Wine

WWW.DOMAINE-ARGENSON.COM

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

