



**DOMAINE D'ARGENSON**

# CÔTE DE BROUILLY

## Cuvée Première

### Vintage 2017



**Côte means hill in French. The particularity of Côte de Brouilly is that the hill on which vines seat is actually not a hillside – but an ancient volcano. Growing on its slopes, grapes benefit from a rich soil and more sun exposure. Our Côte de Brouilly wine is both concentrated and elegant, with distinctive fruity notes, and less earthy than his Brouilly counterpart.**

#### TECHNICAL INFORMATION

Gamay – 50 year old vines. The soil has the particularity of containing diorite – a mottled blue stone resulting from past volcanic activity. It tend to be thin and stony, with some clay, naturally offering a well-drained, optimum base for viticulture. Handpicked grapes. 14 day whole grape semi carbonic maceration in concrete and steel tanks. Light filtration, no fining.

#### TASTING NOTES

Eye : deep, dark red.

Nose : wild strawberry, bilberry nose.

Palate : ripe fruit flavor : blackcurrant, blackberry, round and warm. Frank attack, fruity fullness and final note of spices.

#### FOOD PAIRING

Wonderful with elegant, fine-dining food requiring subtle and balanced flavors. A perfect match for meals including traditional chicken liver terrine, meat or poultry such as duck breast, and with goat's cheese.

#### *Our Little Secret*

*We select the grapes from our best plots and vinify these in oak barrels. This early integration of wood, before the wine is matured, allows better extraction of colours and aromas. It offers ample wines, showing greater character and complexity.*

**WWW.DOMAINE-ARGENSON.COM**