



DOMAINE D'ARGENSON

BROUILLY

Cuvée Pierreux

Vintage 2017



Our vines seat at the doorstep of Mount Brouilly, where the soil is composed of granitic scree from Mount Brouilly. This gives our wine an incredible structure, which is sound a pure on the palate.

TECHNICAL INFORMATION

Gamay - 55 year old vines, on slopes of clay, limestone, granite and blue schists. In one village of Brouilly : Climat Les Pierreux. Handpicked grapes. 14 day whole grape semi carbonic maceration in concrete and steel tanks. Light filtration, no fining

TASTING NOTES

Eye : deep, shiny dark ruby.

Nose : starting off on the floral side, followed by deeper, ripe fruit aromas including raspberry, blackberry and blackcurrant.

Palate : Both fine and fleshy. Beautiful pure and straight structure, built on soft and round tannins. The finish is long and fresh

FOOD PAIRING

Brouilly is an extremely versatile red wine and can be paired with a wide variety of dishes. It's a great partner to dishes such as beef bourguignon, mushroom-based dishes, and accommodates Chinese and Japanese food well. It can provide an original pairing with Saint Marcellin cheese or risotto.

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.

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