

DOMAINE
D'ARGENSON
COTEAU SUD



CÔTE DE BROUILLY

BRULHIÉ 2023

OUR FAMILY ESTATE IS NESTLED IN THE MIDDLE OF THE SOUTHERN SLOPES OF MONT BROUILLY. AND IT IS IN THE HEART OF THE “BLUE STONE” ROCK OF VOLCANIC ORIGIN THAT ITS VAT IS DUG. AN EMBLEMATIC SETTING OF THE KINGDOM OF GAMAY, AND THE BROUILLY & CÔTE DE BROUILLY WINES.

TERROIR

The “Brulhié” plot cuvée comes from one of the best terroirs of Côte de Brouilly, in addition to being the historic plot of the estate. It is adjacent to the vatage, and climbs up to 348m towards Mont. The effort is rewarded with a beautiful panorama of the Saône valley, even as far as Mont Blanc. Our Gamay feet are 57 years old on average, on sloping soils, covered with blue stones of eruptive origin. Gobelet pruning gradually gives way to cording, trellising, grassing, to work living soils.

WINEMAKING

This is where the first week of manual harvest ends, at optimal maturity. Maceration in whole bunches over 12 to 14 days in concrete tanks, followed by gentle pneumatic pressing. Aging is partially carried out in oak barrels.

TASTING

To the eye : garnet color. On the nose : bouquet of red and black fruits, with a hint of vanilla. In the mouth : Very fine and melted attack; good length in the mouth. This Côte de Brouilly, served between 14 and 16°C, will accompany the simple cuisine of our regions as naturally as the jewels of French gastronomy. Good aging potential.

AWARDS

James Suckling : 91 points



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