

DOMAINE  
**D'ARGENSON**  
COTEAU SUD



## CÔTE DE BROUILLY PATER 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 “Pater” vintage comes from the work of blending plots “around my father’s house”. Climbing from 282 to 401m, they reward beautiful panoramas over the Ardières valley. Our Gamay feet, cut into gobelet shape, have an average age of 63 years. The soils are composed of blue stones of eruptive origin.

### WINEMAKING

This is where our 2nd week of manual harvest begins, 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, with purplish reflections. On the nose: Scents of black fruits, pepper, and floral. In the mouth: Fresh and invigorating attack and class, cherry on the palate; sustained finish with a beautiful tannic structure. 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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