



# BROUILLY

## LES PIERREUX 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 single-plot cuvée “Les Pierreux” comes from one of the best terroirs in Brouilly, in addition to being the historic plot of the estate. Located between the Château of the same name and Sancillon, it is at the foot of the southern slope. Cut into a gobelet shape, our Gamay vines are over fifty years old, on stony and sandy soils of ancient alluvial deposits.

### WINEMAKING

It is in Pierreux that our new manual harvest campaign begins, at optimal maturity. Maceration in whole bunches over 12 days in concrete tanks, followed by gentle pneumatic pressing. Aging takes place in stainless steel vats.

### TASTING

To the eye: deep ruby color. On the nose: aromas of intense red fruits, delicate floral notes and sweet spices. In the mouth: supple attack, melted tannins, long and silky palate. Served at 14°C, it will naturally accompany all bistro dishes, such as a marbled ham, a country terrine, a grilled pig's trotter.

### AWARDS

James Suckling : 92 points

