

DOMAINE
D'ARGENSON
COTEAU SUD



BROUILLY

LA CADOLE 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 “La Cadole” cuvée comes from the blend of a selection of plots around which stands an old stone cabin serving as a shelter. Our Gamay vines extend over 4 ha, with an average age of 22 years, on granite soils. Gobelet pruning gradually gives way to cording, trellising, grassing, to work living soils.

WINEMAKING

The optimally ripe harvest is destemmed, followed by maceration for 12 days in concrete tanks, then gentle pneumatic pressing. Aging in stainless steel vats before bottling.

TASTING

To the eye: brilliant ruby color. On the nose: aromas of red fruits, raspberries, sweet spices. In the mouth: fresh attack, discreet and elegant tannins. This Brouilly, served between 14 and 16°C, will naturally accompany all bistro dishes, such as a parsley ham, a country terrine, a grilled pig's trotter.

AWARDS

James Suckling : 90 points



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