

DOMAINE
D'ARGENSON
COTEAU SUD



CÔTE DE BROUILLY BRULHIÉ 2023



THE ESTATE BECAME "D'ARGENSON" WHEN IT WAS TAKEN OVER, MARKING THE START OF A NEW CHAPTER.

SINCE THEN, WE HAVE BEEN BREATHING NEW LIFE INTO ITS VINEYARD PLOTS WITH A SINGLE-MINDED COMMITMENT : TO REVEAL THE UNIQUE CHARACTER OF THESE EXCEPTIONAL TERROIRS.

IN THE HEART OF THE SOUTH-FACING SLOPES OF MONT BROUILLY, THE GAMAY GRAPE CONTINUES ITS STORY.



The "Brulhié" cuvée is a single-plot wine hailing from one of the finest terroirs in Côte de Brouilly. Historic estate's plot, it also adjoins the winery and rises to an elevation of 348 meters towards the summit. The climb is rewarded with a magnificent view over the Saône Valley, extending as far as Mont Blanc.



Our Gamay vines have an average age of 57 years and grow on steep slopes covered with blue volcanic stones. Traditional *gobelet* (bush vine) training is gradually giving way to cordon training, trellising, and cover cropping to foster living soils.



This is where the first week of hand-harvesting takes place, once the grapes have reached optimal ripeness. Whole-cluster maceration lasts 12 to 14 days in concrete tanks, followed by gentle pneumatic pressing. The wine is partially aged in oak barrels.

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 57 and 61°F, will accompany the simple cuisine of our regions, but also smoked beef brisket, barbecue pork ribs, grilled steaks.



WWW.DOMAINE-ARGENSON.COM

1339 route du Mont Brouilly • 69460 Odenas • France - T : +33 (0)4 74 09 01 42 • @ : contact@domaine-argenson.com

