



CÔTE DE BROUILLY PATER 2023



The "Pater" cuvée comes from vineyard plots located "around my father's house" and benefits from our blending expertise.

Rising from 282 to 401 meters in altitude, these plots offer stunning views of the Ardières Valley.

Our Gamay vines—trained in the *gobelet* style—have an average age of 63 years. The soils consist of blue volcanic rock.



This marks the start of the second phase of our hand-harvesting, carried out at optimal ripeness. Whole-cluster maceration in concrete tanks for 12 to 14 days is followed by gentle pneumatic pressing. The wine is partially aged in oak barrels.

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

