



BROUILLY LES PIERREUX 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 "Les Pierreux" cuvée is a single-plot wine sourced from one of
Brouilly's finest terroirs.

A historic plot for the estate, it is situated between the eponymous
château and Le Sancillon, at the foot of the southern slope.

Our 50-year-old Gamay vines are trained in the *gobelet* (bush vine)
style and grow in stony, sandy soils of ancient alluvial origin.



The harvest begins at Pierreux each year, carried out by hand at the
point of optimal ripeness.

Whole-cluster maceration lasts 12 days in concrete tanks, followed by
gentle pneumatic pressing.

Maturation takes place in stainless steel tanks.



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 57°F, it will naturally accompany all bistro dishes, but also
cheeseburger, pulled pork, fried chicken or meatloaf.

