



ORIGINE :

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

25 to 60 years

SOIL :

Granite and very hard, blue-green shale, which is called " Cornes vertes " or green horns.

FERMENTATION :

Maceration of full bunch of grapes during 8 to 10 days followed by pressing and maturing in tanks or large old barrels for 4 to 5 months.
No filtered and filtered before bottling.

CÔTE DE BROUILLY

SITUATION

The vintage Côte de Brouilly covers four villages: St Lager, Odenas, Quincié, and Cercié.

Even if the hill of Brouilly is 485 m high, the vineyards only grow between 280 m and 400 m high for the southern and south-western slopes and up to 350 m high for the northern slopes.

TRENEL's Côte de Brouilly is chosen mainly from St Lager (eastern slope) and from Cercié, a spot called "la Glacière" (northern slope) which gives later but very well timbered wines

TASTING

A brilliant ruby in colour, this Côte de Brouilly offers plenty of elegance and finesse and a pure and strict nose characteristic of the appellation. The long, richly spicy palate is underlined by firm tannins. This is a fresh, supple wine that will beguile Côte de Brouilly lovers for several years to come.

HOW TO DRINK AND SERVE

Côte de Brouilly is served between 13 C° and 15 C°((55-57 F°) and goes well with cold pork , rabbit stew, or red meat.