



## Côte de Brouilly AOC

*Flavourful with a Pierres Bleues personality*

**Grape variety:** Gamay Noir à Jus Blanc

**Vineyard:**

Three plots on slopes covering 1.30 hectares (3.2 acres).

East facing. 270 metres above sea level. Soil over altered blue stone volcanic rock.

From 8000 to 10 000 vines per hectare, traditional low goblet pruning.

Maximum production, 6000 bottles per vintage.

**Vinification:**

Manual harvest with strict sorting, followed by de-stemming.

Fermentation temperature 28-32° C (82-90°F)

10 to 15 day maceration

Punching down of the cap to bring out the terroir characteristics to the full

10 month vat maturing.

**Tasting notes:**

Deep ruby robe. Really ripe red fruit and black cherry aromas.

Full, round mouthfeel over well-established tannins.

Cellaring potential of 6 to 8 years.

Serve at between 16 and 18°C (60 and 65°F).

**Food and wine pairings:**

A partner to cold cuts, white meats (rabbit with mustard sauce) oriental cuisine or red meat (grilled rib steak).



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