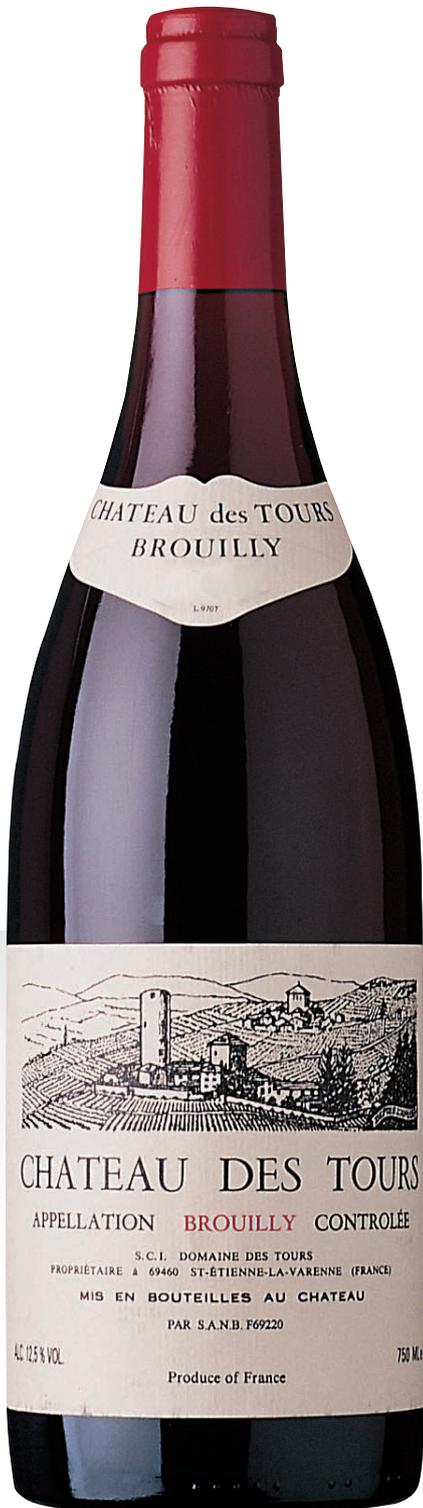




CHATEAU DES TOURS

Grand Terroir de Brouilly



BROUILLY 2014 Château des Tours

Brouilly AOC

■ **CONDITIONS FOR THE VINTAGE :** Following a mild winter, the vines came out of their hibernation early and bud opening was seen at the beginning of April – somewhat earlier than usual. The spring weather was quite hot and dry, allowing flowering to happen in good conditions. Summer however was generally cool and damp - we didn't see the return of good weather until the end of August / early September. Fortunately this was the ideal moment to ensure optimal ripening of the grapes.

Harvesting began on September 10th and proceeded under beautiful sunny skies for around 10 days.

■ **TERROIRS :** The vineyards are situated in a natural amphitheatre around the Château and the vines themselves are planted in sandy soils resulting from the disintegration of the granite bedrock. These are poor, thin, acidic soils where we can still see projections of the underlying rock.

■ **VITICULTURE :** We cultivate our vines in ways that safeguard the environment. Respect of the soil is a priority, which is why we practice grassing-over between the vines in many plots. Other vineyard methods are used in order to prevent soil compaction and to look after the microbiology.

The vines are trained either in the traditional low "Goblet" style or «Cordon de Royat» style allowing better aeration of the crop.

Average age of the vines : 45 years.

■ **GRAPE VARIETY :** 100% Gamay

■ **WINEMAKING AND MATURING :** Long vatting periods (over 2 weeks) are carried out on the crop which is partially destemmed according to the vineyard plot. Pumping-over and cap-punching ensure the extraction of colour, substance and flavour complexity. Fermentation is completed under temperature-controlled conditions and maturing, the next stage, is done in vats over several months.

■ **TASTING :** The bouquet is dominated by notes of ripe fruit. In the mouth it is full and silky with soft, supple tannins.

■ **WINE AND FOOD PAIRING :** The Brouilly from Château des Tours marries well with a large variety of dishes : terrines, poultry and white meats, lamb with herbs, fish and risottos.

200,000 bottles produced in 2014

Acidity : 3.4 g/L H₂SO₄

Alcoholic degree : 12,5 %

Residual sugar : <2 g/L