



# CHATEAU DES TOURS

*Grand Terroir de Brouilly*



## BROUILLY 2015 Château des Tours

### Brouilly AOC

■ **CONDITIONS FOR THE VINTAGE :** Even in spring, the 2015 vintage showed itself to be a hot dry year. The early heatwaves were intense, forcing the young berries to adapt rapidly during their early growth stages. Summer was no less sweltering, causing fast ripening and early harvesting as of the end of August - following several days of hot dry windy conditions. The harvest itself lasted some ten days. The resulting crop had exceptional ripeness that nonetheless retains good freshness and a delightful delicate expression of the fruit. Average yield in 2015 : 30-35 hectolitres/hectare (4000-4700 bottles/ha).

■ **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 black fruit aromas along with a touch of spiciness. It is rich and round in the mouth with a juicy explosion of delicious fruit flavours. Nice freshness combines with the tannic structure reminding us of the exceptional ripeness of this great sunny vintage.

■ **WINE AND FOOD PAIRING :**

200,000 bottles produced in 2015

Acidity : 3.5 g/L H<sub>2</sub>SO<sub>4</sub>

Alcoholic degree : 14 %

Residual sugar : <2 g/L