



CHATEAU DES TOURS

Grand Terroir de Brouilly



BROUILLY 2016

Château des Tours

Brouilly AOC

■ **CONDITIONS FOR THE VINTAGE** : It was a challenging spring in the vineyards due to the frequent rain and humidity. But the hot summer conditions, which continued into September, generously allowed the crop to reach excellent ripeness. Harvest conditions were good; calmly taking place from the end of September to early October.

Average yield in 2016: 45 hectoliters/hectare.

■ **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-control-led conditions and maturing, the next stage, is done in vats over several months.

■ **TASTING** : An elegant and well-balanced wine with great finesse. The bouquet is a blend of black fruit aromas and floral notes. We find the fine balance again on tasting, when the soft tannins combine with those ripe fruit flavours and linger on the tongue.

■ **WINE AND FOOD PAIRING** : Red meat, in sauces. Cheese.

240,000 bottles produced in 2016

Acidity: 3.3 g/L H₂SO₄

Alcoholic degree: 13 %

Residual sugar : ~2 g/L