

CHÂTEAU DES TOURS



BROUILLY 2018 Château des Tours

Appellation Brouilly Contrôlée

■ **CONDITIONS FOR THE VINTAGE :** Spring has allowed the vineyard to build up water reserves. The sunny spring and summer brought their participation to obtain an optimal maturity.

■ **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 :** Beautiful intense color under which you will discover a full fleshy wine, carrying expressive aromas of black fruit, flowers and spices.

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

250 000 bottles produced in 2018

Acidity : 3,40 g/L H₂SO₄

Alcoholic degree : 13,5%

Residual Sugar : ~2 g/L