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DOMAINE DE
BRIANTE
— vins & terroirs —



BROUILLY 2020

Appellation Brouilly Contrôlée

Grape Variety: 100% Gamay

Rootstock: 3309 & Gravesac

Alcohol : 13.5 % vol

Age of the vineyard : 45 year old

Exposure : South / South-East

Density: 8000 vines/ha

Soil: granitic sandy

Subsoil: Limestone-clay

Harvest: By hand

Yield: 35hl/ha

Vine growing and Winemaking: The 2020 vintage was characterized by a very early season, with a warm spring, and very dry and hot summer. The maturity was optimal on August 26th, the first day of the harvest. Grapes are destemmed then put in opened tanks of fermentation during all the vating process. Winemaking into concrete wine tanks for most part of the plots of land last almost 14 days. We worked the extraction of the aromas and the color by regular pumping over, delestage and some punch down. The tank is then racked, the grapes pressed before being aged in concrete tanks during 9 months.

Winemaker Opinion: The 2020 vintage offer in this Brouilly a concentrate red fruit aromas with soft tannins structure and a well balance. With aromas of red cherries and a hint of strawberry. Soft tannins and suave sensation on the mouth. A very easy drinking red wine that you can keep 4 or 5 years.

Available in Bottles (75cl)