



CÔTE DE BROUILLY LES REVERCHONS

Surface: 290 hectares

Location : St-Lager, Odenas, Quincié, Cercié. .

Appellation : Côte de Brouilly

Soil : The soil, made of granite, schist and alluvial sandy soils is just perfect to grow the Gamay grape.

Grapes: black gamay with white juice

Harvest: hand

Wine making: semi carbonic fermentation

Ageing: in casks



History

Appellation « Côte de Brouilly » was created in 1934 by winegrowers of Brouilly Hills who feared to lost the identity of their wine because of the extension of the Brouilly winegrowing area. Indeed Côte de Brouilly is more full-bodied than Brouilly.



Terroir

The Côte de Brouilly is the most central Beaujolais cru, on the higher slopes of “ Le Mont Brouilly ”, an extinct volcano.



Wine

- Color: A very nice ruby color.

- Nose: A lovely nose of little red fruits like cherry, strawberry and bilberry with vanilla aromas.

- Mouth: It is an elegant wine and a wonderfull fullness in the mouth.



To be served with

Ready to drink but can be kept 3 to 4 years.

It is an elegant companion to plate of assorted cooked meats and rabbit stew.

Serve it almost cold between 12 and 14°C.