



Château de Briante Brouilly

Locality : Saint Lager

Appellation : Brouilly

Soil type : different according to the plots.

Orientation : south /south-east

Grape variety : gamay noir à jus blanc

Harvest : manual

Vinification : traditional with temperature control

Maturation : in traditional tons



History

Château de Briante was built at the beginning of the XVII century. The architecture shows many different styles, as it was one of the central points in the Beaujolais region for 3 centuries. It has belonged to the same family since 1876.



The soil

The estate spreads over thirty-odd hectares to the east of Mont Brouilly on the commune of Cercié, on a perfectly adapted soil. To the South and the West of the Château the vines push their roots into a mainly sandy soil, whereas to the North the soil is richer in alluvium and old schist.

The Brouilly Cru is the largest of all the Beaujolais crus, coming from the central part of the region, quite precisely from the village of Saint Lager. It lies at the foot of the hill of the mont Brouilly. It is a very old vineyard and was once cultivated by the Romans.



Wine

- Colour :dark-red robe

- Nose : a lovely nose of little red fruits like plum with mineral notes.

- Taste : It is a tender and lively wine. One easily recognize its powerful bouquet which is fruitier than floral. It is a dreamy wine full of emotion.



To be served with

To be served chilled between 13 to 15° with starters, light meats, chicken cooked pork meats.

Ready to drink but can be kept 2 or 3 years.