



BEAUJOLAIS



Château de Pierreux Brouilly 2009

Location

The vineyards of the Beaujolais region are very hilly. They are delimited on one side by the foothills of France's Massif Central mountain range and overlook the Saône River's floodplain between Mâcon and Lyon. Nestled at the foot of Mont Brouilly, Château de Pierreux is one of the most beautiful residences in the Beaujolais region. Several centuries of history have shaped this ancient 13th-century fortified house of which two towers still stand today. The castle was renovated several times over the centuries. Its vaulted cellars date back to the 17th century while the current building was erected in the 19th century.

The terroir

Château de Pierreux's 77 hectares of vines are planted in shallow, well-drained pink granitic, schistous, and siliceous soils which contain deposits of blue porphyry from the volcanic eruptions of Mont Brouilly that date back millions of years.

The vineyards

Grape variety: Gamay
Planting density: 10,000 vines/ha
Age of the vines: 40/45 years
Pruning: goblet

Work philosophy: Growing methods are decided upon vineyard by vineyard according to *lutte raisonnée*, an environmentally friendly approach. Levertin Is analysed in detail: risk of disease, the number of harmful and beneficial insects that can be found in each vineyard, the size and number of bunches of grapes per vine, problems with weeds, the health of the vines' leaves, etc.

Working of the soil: de-earthing, scraping, hoeing between the vines. Horses are used in the narrowest and least accessible rows.

This philosophy has 3 objectives:

- Limiting the use of chemicals in the vineyards
- Re-establishing the vines' physiological balance
- Protecting the environment

The harvest

Harvesting began early, on 3 September. The first week of picking saw a little rain which gave brought a little moisture to the vines. Our Gamay grapes have never been so concentrated. Vinifications were tricky but the result is extremely impressive!

The 2009 vintage : splendid ...

With a cold, relatively dry winter, a warm spring and a hot, dry summer (at the end of July the average temperatures between March and July were the highest they had been since the heat wave of 2003!), the vintage was promising.

Our Gamay grapes, which were starting to suffer from water stress, yielded small fruit that was extremely concentrated.

Tasting notes for Château de Pierreux 2009

Deep purple in colour. Elegant, complex nose with notes of dark berries (blueberry, blackcurrant, wild strawberry...) and floral notes (iris, violet, peony).

Round, full and well-balanced on the palate with flavours supported by rich tannins.

Its structure makes it an ideal match for cheese, red meats and stews and spicy dishes.

With this wine, the House of Mommessin allows the fruit and terroir to fully express themselves.

Ageing potential: 6 to 8 years