



Réserve du Château de Pierreux Brouilly 2006

Geographical location

Pierreux is located at the heart of Brouilly – geographically the widest-ranging of the Beaujolais crus.

The Beaujolais region, pressing up against the foothills of the Massif Central, overlooks the Saône river plain between Mâcon and Lyon. The vines of the Beaujolais vineyards, with their undulating relief, are characterized by very dense plantation and exposure to all four points of the compass.

Pierreux is no exception to this rule. Here, in shallow, highly absorbent sandy soil consisting of pink granite dotted with blue porphyry stones (hurlled out several million years ago by the Brouilly volcano), Gamay vines grow in solitary splendour.

The Château de Pierreux wine estate covers seventy-seven hectares, and this wine is produced not only from the best sites but also from the oldest vines.

The vines

Variety: 100% Gamay

Plantation density: 10,000 rootstocks/ha

Vine age: around 40 years

Pruning method: *gobelet*

Vine training method: Ninon-style during summer months

Supervised control: practiced for over 20 years in the fight against predators and cryptogams (fungus).

Work philosophy: cultivation based on organic and biodynamic concepts:

-Soil work: de-earthing, scraping, inter-vine stock ploughing.

-Use of the horse for cultivating the narrowest, most inaccessible vine rows.

Harvesting

The harvest of the reserve starts the 15 of September. A first selection is done in the vineyard by the pickers. This rigorous and constant observance and selection of the crop is the key to obtain rich and elegant wines. In 2006 a low yield combine to a perfect quality contribute to make the harvest goes fast. Berries were tiny, extremely coloured with thick and firm skins. It was a promise of an exceptional vintage.

Les notes de dégustation du Château de Pierreux 2006

Deep, dark garnet in colour with violet highlights, intriguing brilliance and beautiful lustre.

Slightly woody on the nose, with vanilla and cinnamon notes developing into a more floral register (violet, iris): a good reflection of its terroir.

The wine is suave in the mouth, with a fine fruit-wood balance and aromas of dark-coloured berries such as blueberry. The finely toasted oak is remarkably well-integrated and steers the finish towards subtle notes of spice.

Delicious for drinking now as an accompaniment to a fresh goats' cheese with herbs, it will form a perfect partnership with roast Bresse poultry in the next year or two. Its structure makes it the perfect match for all sauced meat dishes.