

COTE DE BROUILLY

Pierres Bleues



At the top of Mont Brouilly, culminating at 484 meters, a true emblem of the appellation, the Cru Côte de Brouilly is not very extensive.

A terroir of steep slopes, the Côte de Brouilly cru is installed on rocks called "Pierre Bleue".

This geological characteristic allows the roots of the vine to descend in depth.

Recognized AOP in 1938

Average altitude: 300 meters



Intense red color in expression.

The nose evokes notes of sweet spices, liquorice and ripe black fruits.

Full and generous palate with a very pleasant complexity which is confirmed by a persistent finish.



Grapes picked at full maturity

Harvested by hand exclusively

Blue stone terroir

Manual pruning known as in a goblet

Grape variety 100% black Gamay with white juice



Lamb shank with parsley

Rabbit stew with prunes

Soft cheeses



Served between 15 et 17°C,

Potential aging between 4 and 5 years in the cellar

