



CHÂTEAU DES TOURS

GRAND TERROIR DE BROUILLY



Brouilly 2023

100% gamay



VINTAGE 2023 : This year, the grape harvest began on September 5th. The summer was marked by variable weather, alternating between rainy episodes, cooler periods, and heatwaves. Despite the challenges posed by the intense heat, we were able to adapt in order to harvest grapes of ne quality, despite the water shortage. The cooler nights helped preserve the delicate aromas, giving the wines a fruity character and remarkable elegance. Ultimately, the 2023 vintage stands out for its fresh, balanced, and highly re ned wines.

TERROIR : Forming an amphitheater around the Château, the vineyard is planted on sandy soil created by the deterioration of granite. It is poor, acidic and shallow with rocky outcrops that remind us of the presence of bedrock.

VINIFICATION AND AGEING : Depending on each parcel, the grapes are partially de-stemmed before undergoing long vatting periods (more than 15 days). Extraction is done by pump-over (remontage), but also by punch down (pigeage), to extract color, matter and complexity. Fermentation takes place under temperature control. The wine is then aged in vats for several months.

TASTING : A wine of elegance, balance, and finesse. The nose reveals a blend of black and red fruit aromas with floral notes. On the palate, it is perfectly balanced, with lively freshness, silky tannins, and a long finish where ripe fruit aromas continue to unfold.

FOOD AND WINE PAIRING : It pairs perfectly with grilled beef fillet, herb-crusted leg of lamb, or aged Camembert. For a vegetarian pairing, opt for a Provençal ratatouille served with grilled polenta or a porcini mushroom and parmesan risotto.

ALCOHOL DEGREE: 13,5°

