

MONT BRULIUS -CÔTE DE BROUILLY AOP-

HARVESTING:
BY HAND

GRAPE VARIETY:
100% GAMAY

TERROIR:
MAGMATIC ROCK: DIORITE AND GRANITIC ARENA.
THE VINES IN THE SLOPING VINEYARD WERE PLANTED AROUND 90 YEARS AGO ON THE FLANKS OF MONT BROUILLY. IT IS SOUTH-WEST FACING AND THE SLOPE IS 45%.

VINIFICATION:
THE BUNCHES ARE VATTED WHOLE.
FOR VINIFICATION, ONLY INDIGENOUS YEASTS ARE USED.
MACERATION IS IN A NEUTRAL CEMENT VAT.

MATURING:
AROUND 7 MONTHS.

BOTTLING:
FOLLOWING THE LUNAR CALENDAR.

HOW THIS CUVÉE GOT ITS NAME:
«MONT BRULIUS» IS A LEGENDARY LAND THAT WAS ALREADY SACRED TO THE CELTS, FOR THEM, IT WAS A NAMATON. THEN, THE ROMANS CONQUERED IT WITH BRULIUS. THERE HAVE BEEN VINES PLANTED AND TENDED HERE FROM THE GALLO-ROMAN PERIOD TO NOW. A WINE MARKED BY HISTORY.

PERSONALITY:
THIS WINE IS MINERAL AND SPICY WITH NOTES OF BLACK FRUIT AND FRESHNESS THAT MEAN IT BOASTS EXCELLENT CELLARING POTENTIAL. ITS COMBINATION OF GRACE AND POWER ARE ULTIMATELY SEDUCTIVE.