

N°1 -BROUILLY AOP-

HARVESTING:
BY HAND

GRAPE VARIETY:
100% GAMAY

TERROIR:
SILT OVER DEEP GRANITE. THE VINES ARE OVER 70 YEARS OLD.

VINIFICATION:
THE BUNCHES ARE VATTED WHOLE.
FOR VINIFICATION, ONLY INDIGENOUS YEASTS ARE USED.
MACERATION IS IN STAINLESS STEEL VATS.

MATURING:
FOR A MINIMUM OF 12 MONTHS IN OLD BURGUNDIAN BARRELS.

BOTTLING:
FOLLOWING THE LUNAR CALENDAR.

HOW THIS CUVÉE GOT ITS NAME:
THIS CUVÉE «N°1» SYMBOLISES RAPHAEL & CRISTELLE'S SHARED VISION OF WINE:
GUARDIAN OF TIME AND EMOTIONS.

PERSONALITY:
THIS WINE IS GENEROUS, WITH HINTS OF RED FRUIT AND ROAST BEANS. THE MOUTHFEEL
IS THE EPITOME OF SUPPLE AND FINESSE. ENJOY THIS WITH YOUR NEAREST AND DEAREST.