

N°2 -CÔTE DE BROUILLY AOP-

HARVESTING:
BY HAND

GRAPE VARIETY:
100% GAMAY

TERROIR:
MAGMATIC ROCK: DIORITE. THE VINES THEMSELVES ARE SO OLD AS TO BE AGELESS. THE VINEYARD IS ON THE SOUTH-WESTERN SLOPE OF MONT BROUILLY AT A 45% SLOPE.

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

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°2» SYMBOLISES RAPHAEL & CRISTELLE'S SHARED VISION OF WINE:
GUARDIAN OF TIME AND EMOTIONS.

PERSONALITY:
THIS IS A GENEROUS WINE WITH NOTES OF BLACK FRUIT AND GREAT MINERALITY. THIS CELLARING WINE BOASTS GREAT TENSION WITH SUPPLE TANNINS ON THE PALATE THAT SEEM TO COAT IT WHILE RETAINING SUBTLE, AIRY CHARACTERISTICS. ENJOY THIS WINE ON HIGH DAYS AND HOLIDAYS, FOR THE JOY OF IT.