

CHÂTEAU PIERREUX

CHÂTEAU PIERREUX 'RESERVE DU CHATEAU' BROUILLY

BROUILLY • BEAUJOLAIS • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

The vineyards of the Beaujolais region are very hilly. They are delimited on one side by the foothills of France's Massif Central mountain range and overlook the Saône River's floodplain between Mâcon and Lyon.

Wine Making

A light sorting had to be carried out upon receipt of the harvest to perfect the cuvée and enhance its quality. The grapes are 100% destemmed and then vinified in concrete vats. We applied a fairly slow fermentation between 22 and 28 ° C with 1 pumping over per day and maceration for 12 to 18 days, with 2 to 4 loads at the end of maceration.

Food Suggestions

Pairs well with pasta, veal, pork, poultry, and cured meats.

TASTING NOTES

With a beautiful intense blueberry color, this Brouilly opens with floral notes, and black fruits (blackberries and blueberries). The palate is dense and elegant with hints of caramel and peonies. The tannins are melted and silky. We also find the mineral touch that characterizes Pierreux wines.

Gamay grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 13.5
- Class: Red

WWW.CHATEAUDEPIERREUX.COM/EN/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

