

DOMAINE *Bertrand*

MARYSE, JEAN PIERRE ET JULIEN BERTRAND

GRANDS VINS DU BEAUJOLAIS DEPUIS 1956

BROUILLY Pisse-Vieille



AOP BROUILLY (Cru du Beaujolais)

LOCATION

1ha93 on the locality "Pisse-Vieille" in Cercilly

SOLS

Poor and stony soils of shale, granite and clay

AVERAGE AGE OF VINES

80 years

VINES

100% black gamay with white juice

DENSITY OF PLANTATION

8 500 ceps per hectare

AVERAGE RETURN

35 hectoliters per hectare

EXPOSURE

South

HARVEST

- Plowed vine, manual harvest with successive sorting in the vineyard and the cellar .
- Maceration 50% whole bunch / 50% veal destemmed and sulphite free from 15-20 days, with controlled temperatures (15 °C - 28 °C)
- Pneumatic soft pressing .

BREEDING

In concrete tank and 1/2 muid for 12 months - Bottling at the estate

TASTING

- Cuvée atypical Brouilly appellation . Long-lasting wine, combining the aromas of red fruits with stones (cherry, cherry) and a beautiful material, with a remarkable finesse of tannins ,
- To consume between 14 and 15 °C
- Guard : 8-10 years

FOOD WINE AGREEMENT

Enjoy it with a Rossini tournedos, "flanked" by some porcini mushrooms

AVAILABLE MILESTONE

2016



La Verpillière - 69200 CHARENTAY - info@domainebertrand.fr
<https://www.domainebertrand.fr>

