



Domaine Christophe Pacalet Cotes de Brouilly NV

WINE DESCRIPTION

The Cotes de Brouilly appellation is the only one of the ten Beaujolais crus which benefits from the four cardinal points. On volcanic rock (known locally as "blue stone"), Gamay produces premium wines at a great value with attractive color and beautiful profiles.

TASTING NOTES

Delicate raspberry and cherry fruit. Enjoy now or cellar for a two to three years.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Beaujolais
Vineyard size:	4.2 acres
Soil composition:	Volcanic
Training method:	Goblet
Vines/acre:	3200 - 4050
Exposure:	Southwestern
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Gamay
Fermentation container:	Foudres
Type of aging container:	Wood foudres
Size of aging container:	228
Length of aging before bottling:	9 months

PRODUCER PROFILE

Estate owned by: Christophe Pacalet
Winemaker: Christophe Pacalet
Estate founded: 1999
Region: Burgundy
Country: France

