



MOMMESSIN

FONDÉE EN 1865

Les Grandes Mises

CÔTE-DE-BROUILLY

APPELLATION CÔTE-DE-BROUILLY CONTRÔLÉE

2018

The appellation «Côte de Brouilly» was first authorised in 1934 with the vineyard owners on the Brouilly hillside concerned that the wine would lose its identity with the recent extension of the « Brouilly » appellation. Côte-de-Brouilly is considered richer and more structured in style than Brouilly.

TERROIR

The vineyard, located on the steep slopes of Mount Brouilly is at 443 metres and faces South-West, which is the Kingdom of the « Pierre Bleue ». Vines have been planted on granitic soil and very hard schist, of blue colour referred to as « diorites ». Mount Brouilly is a former volcano dating back to the Primary era.

VINE AND SOIL

Grape variety: Black Gamay.

Plots: The vineyard situated at the base of the steep Mount Brouilly slopes, with a rigorous selection on the property of the partner-grower. The vineyard faces South-East and benefits from sunshine thanks to the rounded hillside.

Vineyard age: 56 years old.

Yield: 52 hectolitres per hectare

The vines are pruned « en gobelet » and managed with sustainable farming methods.



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Bottled in February 2020 : 17 540 bottles in total

HARVEST

Harvesting began on 30 August 2018.

VINIFICATION & AGEING

Burgundy-style vinification: 80% of the grapes have been destemmed. Then, the harvest has been placed in a concrete vat by gravity.

Maceration: 25 days with frequent over-pumping. The temperature was maintained at 28°C, to extract the colour and the fruit, for the necessary suppleness and sweetness to counter-balance the very mineral terroir. 30% of the wine has been put in 6-year barrel by gravity, to preserv the mineral typicity of the appellation and soften the tannins. 228-litre oak Burgundy barrels of French origin, mainly from the Tronçais forest undergo a medium « firing », to give a light toasted style.

30% of the wine is aged 11 months in oak barrels, and the rest is matured in vat on fine lies.

Bottled in February 2020 after a very light filtration.
17 540 bottles in total.

WINE

A characteristic mineral terroir, associated with a long maceration and oak ageing reveal a remarkable wine.

The nose reveals discreet aromas of red fruits with violets and peonies. The taste, lightly smoked, follows with a fine balance of silky tannins and red-burry fruits, spicy and chocolate notes with an excellent long finish.

AGEING POTENTIAL AND SERVING

This Côte-de-Brouilly, is full of charm and vivacity in its youth, and will develop its finesse and elegance after a several years (3 to 8 years).

On a fine table, served between 15°C and 18°C, it will be a good match with old-fashioned chicken-liver gateau or meat / poultry dishes in sauce, such as duck magrets, or with goat cheese.



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