



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

Origins

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.

Grape varietal

Black Gamay with white juice.

Terroir

The vineyard, situated totally on the steep slopes of Mount Brouilly is at 400 metres and faces South- West. It is on granite 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

Age of Vines: 56 years-old

Yield: 52 hectolitres per hectare

Plots: From a selected vineyard situated at the base of the steep Mont Brouilly slopes, with a rigorous selection on the property of the partner-grower. The vineyard faces East but benefits from fine sunshine thanks to the rounded hillside. The vines are pruned “en gobelet” and managed with sustainable farming methods.

Vinification and maturing

The gamay grapes from this plot were harvested on September 2021, the 18th.

Burgundy-style vinification: The grapes were not destemmed before being placed in a concrete vat by gravity.

Maceration for around 15 days with frequent over-pumping. The temperature was maintained at 28°C. (82,4°F.), to extract the colour and the fruit, for the necessary suppleness and sweetness to counter-balance the very mineral terroir.

The wine was then matured and aged in vat on fine lies.

Bottled in March 2022 after a very light filtration.
20 000 bottles in total.

Food and wine pairing

A good match with old-fashioned chicken-liver gateau or meat / poultry dishes in sauce, such as duck magrets, or with goat cheese.



Tasting notes

Deep purple in colour, with violins reflections.

The nose shows pleasant spices and small fruits flavours such as blackcurrant and blueberry.

The mouth, dominated by ripe black fruits aromas reveals a nice balance and silky tannins. A rich and generous wine with an impressive long finish.

Serving suggestions

Serve ideally at a temperature of 15°C to 18°C. (59-65°F.).

Ageing potential

A wine full of charm and vivacity in its youth. It will develop finesse and elegance after several years (3 to 8 years).

Vintage : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening.

First tastings revealed very fruity, fine, elegant, flattering and soft wines