



## Brouilly "Pisse Vieille" AOC

*A legendary wine*

**Grape variety:** Gamay Noir à Jus Blanc

**Vineyard:**

"Pisse-Vieille": the only recognised named vineyard or 'climat' within the Brouilly appellation area.

A 0.79 hectare (1.95 acres) plot, planted in 1945 on a fully south facing slope that is 250 metres above sea level. The soil is stony old alluvium.

11 100 vines per hectare, traditional low goblet pruning.

This plot allows production of a maximum of 5400 bottles per year.

**Vinification:**

Manual harvest with strict sorting.

Fermentation temperature 28-32° C (82-90°F)

10 to 12 day maceration

10 month vat maturing.

**Tasting notes:**

Ruby robe. Red fruit nose. Full and long mouthfeel, bursting with finesse and elegance

Cellaring potential 6 to 7 years.

Serve at 16 to 18°C (60 to 65°F).

**Food and wine pairings:**

Serve with poultry, we suggest Basquaise chicken, roast squab with creamed peas or quenelles (light dumplings from the Lyon area) with Nantua sauce.

