

# 2020 CHATEAU DE NERVERS BROUILLY



# DESCRIPTION

The words charm, balance and elegance are perfectly suited to this cuvée. In its red and purple robe, this Brouilly displays a wide aromatic palette: raspberry and cherry jam with a subtle, spicy touch. It reveals a mouth full of finesse and roundness, with velvety tannins. A touch of licorice is evident from nose to palate. The finish is persistent and silky.

## WINEMAKER'S NOTES

The grapes come from 116.1 acres of traditional Gobelet-trellised Southeast-facing vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration and malolactic fermentation take place in French foudres (large, neutral oak barrels).

### SERVING HINTS

This wine pairs best with lamb shanks, charcuterie and semi-soft cheeses.

### INTERESTING FACT

The Chateau, owned by the de Chabanne family, was the hunting lodge for the nearby Chateau de la Chaize, whose estates in the 17<sup>th</sup> Century extended to the Saone River (approximately 6.2 miles). La Chaise was a confessor to Louis XIV and was awarded the land for his intercession with Heaven on behalf of the French king.

#### **Ouintessential Wines**

13.5%

pН

3.61