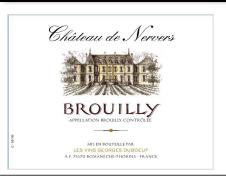
# Achievements & Recognitions



# Chateau de Nervers Brouilly "Highlights"

### 2020-

• 92 Pts. - JAMES SUCKLING, April 12, 2022

"Perfumed, with berry, lemon-rind, and wet-earth character. Some wet-cellar undertones. It's medium-bodied with slightly firm tannins and a fresh finish. Drink or hold."

• 90 Pts. - WINE ENTHUSIAST, April 2022

"This estate has been run by six generations of the same family. From old vines, some dating back 140 years, this solid, densely textured wine offers ripe tannins and juicy black fruits. Lively acidity and spice embellish the finish. Drink from 2023."

#### 2019-

• 93 Pts. - JAMES SUCKLING, April 23, 2021

"Rose hip, dried cranberry, fresh mushroom, red apple and lemon zest on the nose. It's medium-bodied with tight, fine tannins. Tension on the finish. Drink or hold.."

#### 2018-

• 94 Pts. - JAMES SUCKLING, Feb. 20, 2020

"This is an impressive young Beaujolais with cherries and berries and hints of orange peel. Medium-to full-bodied with fine, firm tannins and a linear and long finish. Shows class and definition."

• 90 Pts. - VINOUS, Oct. 2019

"Deep crimson. Youthfully energetic and focused on the nose, displaying black raspberry and boysenberry scents that pick up a spicy hint of white pepper with air. Juicy red/blue fruit flavors show very good depth and become sweeter with air. The blue fruit note carries through the persistent finish, which features even tannins and a whisper of candied flowers."

## 2017-

• 90 Pts. - WINE ADVOCATE, Sept. 22, 2018

"A highlight in Duboeuf's portfolio this year is the 2017 Brouilly Château de Nervers, a medium to full-bodied, rich and chewy wine with aromas and flavors of smoky cherries and cassis. From a clay-rich site, it's a gusty, old-fashioned Brouilly for drinking over the next 5 years."

#### 2016 -

• 'BEST BUY'- YEAR'S BEST RED BURGUNDY – WINE & SPIRITS, Oct. 2017

"The creamy richness of this wine softens its bitter tannins, but it's the earthiness that lasts, on notes of salt and iron. Youthfully blunt, this needs a year in bottle to harmonize."