



Brouilly 2016



WINERY	Château de Bellevue
WINEMAKER	Tristan Larsen
APPELLATION	Brouilly
GRAPE VARIETAL	100% Gamay Noir
HISTORY	Château de Bellevue, one of the Barbet family's latest acquisitions, is a majestic estate, part of the Villié-Morgon village, in South Burgundy. Over the years, it has been the home of prestigious occupants, such as the Lumière Brothers, inventors of the cinema, or Princess Lieven of Russia.
TERROIR	Planted on a sandy granite soil mixed with porphyry rock, the 70-year-old vines reside on a small hill facing Mont Brouilly with Southern exposure.
SURFACE	3.7 acres (1.5 hectares)
YIELD	3.11 tons per acre (42 hl/ hectare)
VINTAGE	The weather was mild with a slow maturation of the grapes, thus creating a balanced wine. Harvest: September 20 th -25 th .
WINEMAKING	A gentle 2-week fermentation using whole bunches under temperature control and weighted grills for gentle extractions to preserve the freshness and rightness of the fruit.
AGING	On the fine lees for 9 months in stainless steel tanks.
TASTING NOTES	Intense ruby in color, this wine invites aromas of blackberry and delicate floral notes of violet. The tannins are round and silky. The finish leaves a pleasant sensation of freshness of red fruits and black pepper.
FOOD PAIRING	Exotic cuisine, roast pork, AOP Brie cheese, cherry clafoutis
AGING POTENTIAL	2-5 years
TECHNICALS	Alcohol: 13%, Total Acidity: 5.23 g/l, Residual Sugar: 0.2 g/l, PH 3.53
PRODUCTION	650 cases