



Château de Corcelles – Brouilly Old vines Beaujolais - Brouilly

It was in the 15th century that Antoine de Laye began the reconstruction of Corcelles Castle on the foundations of an old stronghold built in the Carolingian era. The Douby River, which flows at the foot of the Château, marked the limit between the dioceses of Autun and Lyon, the counties of Burgundy and Beaujolais. Today, within a few kilometers, it is the border between the departments of Saône et Loire and Rhône. From 1984, the Richard family took over the prestigious domain.

Winemaking

The harvest is manual and the vinification is semi-carbonic, consisting of vinifying the grapes with their stalks. Fermentation begins inside the berry which contains all the future fruit and flavor of the grape.

Tasting

Deep red color with purple reflections. Its nose is bright with red stone fruits, and its mouth is ample and elegant, with melted tannins.

Served at 12°C, this wine will accompany many dishes: plate of charcuterie, poultry, duck confit, white meats, meurette eggs or cooked cheeses. It will pair perfectly with red fruit desserts.

Grape variety: Gamay

Taste and flavor: Soft and velvety

Alcohol content: 13°

Allergen: Sulphites