



## **Château des Tours – Brouilly Beaujolais - Brouilly AOP**

### **Vineyard**

Wine production at Château des Tours dates back to the 12th century. The two towers of this fortress are a reminder of this medieval age. Today, the estate manages 70 hectares of AOC Brouilly vineyards, with vines averaging 60 years old.

### **Vinification**

Long vatting periods of over 15 days are carried out on the harvested grapes, most of which have been destemmed. The wine is extracted by pumping over and punching down to extract colour, substance and complexity. Fermentation is temperature-controlled. The wine is then matured in stainless steel vats for several months.

### **Tasting**

This wine has a beautiful dark colour. The nose reveals a complexity dominated by ripe fruit, accompanied by floral notes. On the palate, it is full-bodied, structured and long-lasting. This is a rich, elegant wine with a fruity finish.

Serve at 13-14°C with roast capon, turkey stuffed with chestnuts, chicken in crapaudine, or

poultry stuffed with fresh truffle and sweet potato. It will also go well with cooked cheeses such as Comté, Beaufort, Swiss Gruyère or a tête de Moine.

Grape variety: Gamay

Taste and flavour : Supple and velvety

Alcohol content : 13.5

Allergen : Sulfites