

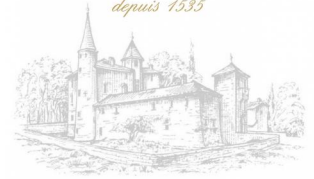
CHÂTEAU DE LA TERRIÈRE

Brouilly A.O.P.

Tradition

Château
de la Terrière

depuis 1535



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 10 ha

OWNER SCEA des 2 Châteaux

ESTATE

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estates in the region. The vines cover a total of 28 hectares and are 50 years old on average. They extend due south, to the mid-slope of a granite hill. The aim of Frédéric Maignet, who is in charge of the château, is to give the wine enough time to fully develop its expression and reflect the complexity of the terroir.

SOIL & VINEYARD

Decomposed pink granite soil mixed with sand and stones, and with deeper reserves of clay.

VINIFICATION & AGEING

Traditional whole-bunch vinification. Approx. 15-day maceration. Aged for 9 months in cements vats.

TASTING NOTES

The nose is very aromatic, with strawberry and raspberry summer fruit aromas. Round, delicate palate with a mineral finish.

FOOD & WINE PAIRINGS

The perfect partner for a burger, white meat or tuna fish (tuna or grilled salmon).

VEGGIE : Salads and red fruit tart.

ECOLOGICAL PRACTICES

Integrated crop management

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- 2015 Vintage - 1 Star, Hachette Wine Guide 2017
- 2015 Vintage - 18/20, Revue du Vin de France magazine June 2017
- 2015 Vintage - Gold Medal, Grands Vins du Beaujolais Competition 2016 + Général Agricole de Paris Competition 2016



Frédéric Maignet , the wine man La Tour Bourdon/La Sibérie

KEY FEATURES

- A mineral finish
- Can be served slightly chilled
- The AOP preferred by Parisian brasseries

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