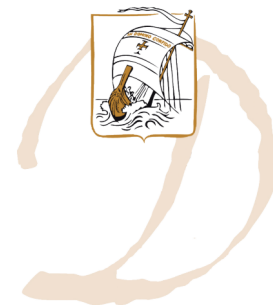


CÔTES DE NERVERS

Brouilly A.O.P.



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 3 ha

OWNER Philippe Dupond

ESTATE

A family-owned property for 4 generations, the vines are cultivated by Philippe Dupond who is also a professor at the University of Wine in Suze la Rousse. The estate's vines are situated opposite the impressive Mont Brouilly, on a hill facing due south. The vines are tended using traditional methods and managed on a parcel-by-parcel basis. They are pruned using the Guyot method and harvesting is done by hand.

SOIL & VINEYARD

Blue stone and schist soil.

VINIFICATION & AGEING

The wine is made using classic, traditional methods, i.e. with whole bunches and maceration that lasts between 15 to 18 days.

TASTING NOTES

Made from grapes grown in blue stone soil, this Brouilly is well-structured with aromas of blackberry and black cherry.

FOOD & WINE PAIRINGS

Grilled red meat, game pie, Livarot-style cheese.

VEGGIE : Salads and red fruit tart.

SERVING TEMPERATURE from 15 to 18 °C

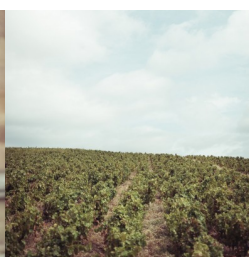
AGEING POTENTIAL 2 to 5 years

AWARDS

- 2015 Vintage - 2 Stars, Hachette Wine Guide 2016
- 2013 Vintage - Gold medal, Gilbert & Gaillard Wine Guide 2016



Philippe Dupond



The vineyard

KEY FEATURES

- Philippe Dupond is a professor at University of Wine in Suze la Rousse
- A more structured Brouilly than most from other estates
- 4th generation of owners

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