



# Pierres Bleues



## Appellation

At the top of Mont Brouilly, culminating at 484 meters, a true emblem of the appellation, the Cru Côte de Brouilly is not very extensive.

A terroir of steep slopes, the Côte de Brouilly cru is installed on rocks called "Pierre Bleue". This geological characteristic allows the roots of the vine to descend in depth. Recognized AOP in 1938 Average altitude: 300 meters Cultivation area : ha.



## Origin

Grapes picked at full maturity

Harvested by hand exclusively Blue stone terroir Manual pruning known as in a goblet Grape variety 100% black Gamay with white juice



## Vintages & Tasting

Intense red color in expression.

The nose evokes notes of sweet spices, liquorice and ripe black fruits. Full and generous palate with a very pleasant complexity which is confirmed by a persistent finish.



## Food & Wine Pairings

Lamb shank with parsley

Rabbit stew with prunes Soft cheeses



## Aging & Serving

Served between 15 et 17°C,

Potential aging between 4 and 5 years in the cellar