



# TRENEL

BENE FACIT ID QUOD BENE AMAT

## VIN DU BEAUJOLAIS

### CÔTE DE BROUILLY

**Appellation:**

AOP Côte de Brouilly

**Grape Variety:**

Gamay noir à jus blanc

The Côte-de-Brouilly vineyards cover the slopes of Mont Brouilly almost entirely. Unlike the rest of the Beaujolais region, which is predominantly granite, the soils of Mont Brouilly feature some volcanic blue stone. The combination of this characteristic soil and the altitude creates complexity in the wines produced here.

Trenel's Côte de Brouilly comes from vineyard plots in the southern part of Mont Brouilly.

**Soil:**

Andesite granite (blue stone).  
South / South-East exposure.

**Vinification:**

Harvested by hand, followed by maceration for 20 days. 60% destemming. Aged mainly in concrete tank, but 15% goes into oak barrels. No fining but a light filtration.

**Tasting notes:**

**Appearance:** Dark red hue.

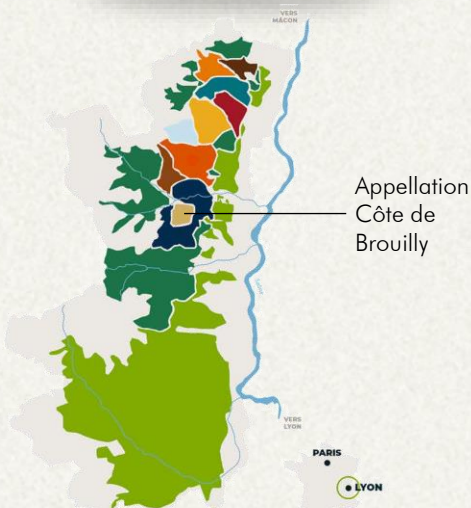
**Nose:** Fruity aromas of raspberries, blueberries and plums intermingled with hints of green pepper and gunflint.

**Palate:** Fruity and spicy aromas. Well-structured with fine tannins and a very soft finish. Powerful and elegant on the palate, with a fine, agreeable texture.

**Serving suggestion:**

Serve between 15-16°C. Ageing potential of 7 to 12 years.

**Food wine pairing:** Enjoy with duck breast with porcini mushrooms or Thai clam chowder.



© Vins du Beaujolais

TRENEL - 33, Chemin du Buéry - 71850 Charnay les Mâcon - [contact@trenel.com](mailto:contact@trenel.com) - Tél : 33 (0)3 85 34 48 20

[www.trenel.com](http://www.trenel.com)