



**GEORGES
DUBŒUF**

CÔTE DE BROUILLY

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. CÔTE DE BROUILLY
October 1938
Gamay
910 to 1,300 feet
750 acres
Granite and bluish gray schist of volcanic origin

BACKGROUND AND CHARACTER

Côte de Brouilly, as its name suggests, is produced on the steep hillsides (*côtes* in French) of Mount Brouilly, originally a volcano. Unless you prefer the legend — this large hill was made by the emptying of a great wicker basket of earth carried on the back of a giant who was digging out the river Saône! Rising to a height of 1600 feet, its summit is literally crowned by a Chapel, aptly called Our Lady of Grapes, built in 1855 and dedicated to the Madonna of Fourvière in nearby Lyon. It offers a marvelous panoramic vista of the entire Beaujolais area. The soil, composed of granite and hard schist, has a characteristic dark blue-gray color. This so-called “blue stone” gives this aristocratic wine all its vigorous intensity and its classic elegance. The stones of the sloping vineyards retain the heat of the sun by day to release it to the vines during the night.

WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION — 28 to 30°C (82 to 86°F)
LENGTH OF MACERATION — 8 to 12 days
YEASTS — Indigenous

TASTING NOTES

Markedly different in style from Brouilly, which is nonetheless produced all around it, Côte de Brouilly owes its specific character to the different soil structure of the hill it is grown on. Visually, this wine offers a beautiful purple color with glints of ruby. In the bouquet, one picks up very fine aromas of freshly picked grapes, irises and violets, with a slight mineral touch. It is on the palate that it is most impressive, intense and full-bodied. This is a Cru which can age very well, rewarding one with patience before pulling the cork, to allow it to reach its full potential.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

TECHNICAL DATA

Total Acidity
3.4 g / 750 mL

pH
3.56

Alcohol
12.9%

Residual Sugar
1.4 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Grilled or Roasted Meats
Game Birds
Chicken or Beef Potpie

— Serving Temperature —

Serve Slightly Cool
55°F (13°C)



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