

DOMAINE
du
CHAMP DE LA CROIX

Fond Curé

Brouilly



Grape variety : Gamay



Viticulture : Sandy soil on a granite arena. The plot is located in the town of Quincié en Beaujolais, it faces Mont Brouilly. Facing south-east at an altitude of 500m, it is one of the highest plots in the appellation. Cultivated and harvested for the first time in 2017.



Winemaking : Manual harvest. 80% destemming, 12 days vatting. Aging in oak barrels for 14 months with 25% new barrels.



Winetasting : Intense purple color with garnet reflections. Nose of red fruits, aromas of violets with well-married woody notes. Powerful fleshy palate with a nice roundness and an aftertaste with aromas of violets and roasting.



Food and wine : Boar stew, Hare terrine.

Aging capacity : 4 to 6 years.

