

# Côte de Brouilly "Les Fournelles"

## Region

AOP Côte de Brouilly

## Viticultural Notes

The Les Fournelles vineyard is located on the east-southeast face of Mount Brouilly in the Côte de Brouilly cru. The vines are planted on steep slopes composed of decomposed, sedimentary blue rock of volcanic origin. Soil surveys suggest this soil is older than granite. Vines are trained in the traditional gobelet system of Beaujolais and harvested by hand.

## Vintage Notes

**2016 Vintage:** A challenging vintage in many respects, but as the saying goes: what doesn't kill you, makes you stronger! Cool spring temperatures led to a later-than-average bud break, which proved to be a blessing in disguise as a major hailstorm swept through the region in late May decimating about 2000 hectares. Had bud break happened on schedule, the result of this meteorological event could've been much worse. A moderate, dry summer, with cool nights, continued through September offering the estate ideal conditions for harvest. The 2016 vintage can be compared most recently to 2014 in terms of freshness, elegance and structure, with riper fruit character (but not as ripe as 2015) to provide a bit of voluptuousness on the palate.

Wine	Côte de Brouilly "Les Fournelles"
Estate	Chateau de Durette
Varietal	100% Gamay
Region	AOP Côte de Brouilly
Vineyard	Les Fournelles
Vine Age	30-40 years
Soil	Blue rock of volcanic origin
Farming	Sustainable/traditional
Fermentation	Traditional fermentation in combination of stainless steel and cement. 25% whole cluster, 75% destemmed fruit.
Aging	Stainless steel
Alcohol	13%

