

TERROIRS ET TALENTS

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
14.50%

Drinking Window
2024 - 2026

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
22/07/2024

Chateau de la Terriere Brouilly Tradition 2020 6x75cl

Winemaker Notes

Beautiful ruby colour with a powerful and delicate bouquet of peony and red fruits. The silky tannins bring roundness and a lot of charge.

Vineyard

Facing Mount Brouilly, the Château and its vines spread southwards over a purple granite hill - contrary to the rest of Brouilly, which is mostly planted on sandy soil.

Winemaking

Traditional Burgundian vinification takes place with destemmed grapes and maturation on fine lees.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéna. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Grilled and Roasted Red Meats

Enjoy with slow cooked lamb or beef

