



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

COTE DE BROUILLY



TERROIR

Appellation : Côte de Brouilly

Grape variety : 100% Gamay

Vineyard : It is located on the slopes of Mont Brouilly, dominated by the Chapel of Notre Dame aux Raisins. The vineyards are more extensive on the east and south facing slopes.

Geology : The hard soil is composed of volcanic rock and « blue Brouilly stones. »

KNOW HOW

Harvest : The grapes are harvested when fully ripe.

Wine making : The grapes are placed whole in vats for carbonic maceration, the aged for several months in temperature-controlled stainless steel vats to preserve the varietal characteristics.

TASTING AND PAIRING

Tasting :

With a purple color, this wine develops aromas of fresh grapes and iris on the nose. On the palate, the wine is lively and full-bodied with a beautiful minerality and present tannins.

Wine and food pairing : Veal rolls, goose rillettes, pork tenderloin with black trumpet mushrooms, goat cheese

Service temperature : Between 13 and 15°C

Keeping potential : 6 years

Product may differ from the bottle

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