



Varietals

100% Gamay

Location

The vineyards of the Beaujolais region are very hilly. They are delimited on one side by the foothills of France's Massif Central mountain range and overlook the Saône River's floodplain between Mâcon and Lyon. Nestled at the foot of Mont Brouilly, Château de Pierreux is one of the most beautiful residences in the Beaujolais region. Several centuries of history have shaped this ancient 13th-century fortified house of which two towers still stand today. The castle was renovated several times over the centuries. Its vaulted cellars date back to the 17th century while the current building was erected in the 19th century.

Terroir

Château de Pierreux's 103 hectares of vines are planted in shallow, well-drained pink granitic, schistous, and siliceous soils which contain deposits of blue porphyry from the volcanic eruptions of Mont Brouilly that date back millions of years.

Terres de Pierreux, a new cuvée from selected plots, the expression of multiple terroirs!

This wine is only produced in small quantities and is a blend from two plots that are remarkable

« **Mas Vincent** », 0.8 hectares, deep broken granite soil on a southeast-facing plateau.

« **Garanche** », 1.5 hectares, on clay-flint soils of varying depths on a plateau facing northeast.

The vineyard

Mas Vincent

A density of 10,000 vines/ha

Age of the vines: planted in 1951 and 1972

Pruning: Gobelet

Garanche

A density of 9,000 vines/ha

Age of the vines: A 40-year-old vines, planted in 1978

Pruning: Gobelet

Work philosophy: Growing methods are decided upon vineyard by vineyard according to lutte raisonnée, an environmentally friendly approach. Everything is analysed in detail: risk of disease, the number of harmful and beneficial insects that can be found in each vineyard, the size and number of bunches of grapes per vine, problems with weeds, the health of the vines' leaves, etc.

Working of the soil: de-earthing, scraping, hoeing between the vines. Horses are used in the narrowest and least accessible rows.

This philosophy has 3 objectives:

- limiting the use of chemicals in the vineyards,
- re-establishing the vines' physiological balance,
- protecting the environment.



Vinification and ageing

The '**Mas Vincent**' was harvested on 12 September, the grapes underwent strict manual sorting and were entirely destalked but not crushed, then transferred by gravity into vats before maceration for 17 days with 10 minutes of pumping over per day. The fruit offered great potential, and the aim was to not over-extract, but to capture its purebred elegance. No rough pushing down of the caps here, but instead, the wine underwent rack-and-return three times at the end of maceration. Then came nine months in oak vats.

'**Garanche**' was harvested the same day, it was vinified along the same lines, with one extra day of maceration.

The two cuvées were then blended and lightly filtered before bottling on 6 July 2018.
Production: 7.765 bottles.

Tasting

The wine has a bright ruby color, with wild rose and spices on the nose and lovely minerality. It is amazingly subtle in the mouth, with distinct yet soft tannins, and retro-olfaction evoking wild strawberries and white pepper, with intense and persistent aromas. A truly exceptional Brouilly!

Ageing potential

From 3 to 7 years.

Vintage : 2017

Harvesting began during a heatwave, and then a few episodes of rain allowed the vines and remaining grapes to recover some vigor. Thus, the fruit was superb and very aromatic, indicating roundness and wonderful structure. The harvest at the Château took place between August 28 and September 15.