

**DOMAINE
ANDRE
COLONGE**
& FILS

Brouilly « Gorge de Loup » 2020

The Southernmost of the Beaujolais crus



HEDONISTES
DEPUIS 1789

SPECIFICS

Age of vines: 65 years average
Soil: Piedmont and ancient alluvium
Harvest: 100% manual
ABV: 15 % vol.

Exposure: South-East
Grape: 100% Gamay Noir à Jus Blanc
Yield: 52 Hl / Ha
Density: 9 000 vines / Ha



VITICULTURE AND WINEMAKING

Semi-carbonic maceration of whole bunches.
“Gorge du Loup” is a 2.30 ha vineyard planted and cultivated for many years by the elders of the COLONGE family.
It is only since the 2011 harvest that we started managing this plot.
The maceration takes an average time of 10 to 15 days.
Aging: 6 to 8 months in stainless steel and cement tanks.

TASTING NOTES

Dark ruby color with garnet reflections.
Discreet at first, the nose is very complex. Notes of cocoa, liquorice and black fruit paste are expressed on a very particular background of minerality, and typical of its terroir.
The power of the mouth will appeal to amateurs; without any aggressiveness because the material is controlled and reveals beautiful silky tannins. The still very present minerality gives pride of place to sweet spices and cocoa. The finish expresses beautiful tannins; still suggests many years of development.
A beautiful, distinctive, and powerful cuvée that can be kept for many years.
Best when open 1 hour before tasting.

PAIRING WITH FOOD

This wine would perfectly pair with game, red meats, terrines, and meat stews or casseroles.



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