



Brouilly Cuvée Jules du Souzy 2020

Vieilles Vignes

Beaujolais, Brouilly

Château de la Terrière, Rhône, France

LCBO # 37429 | 14.0% alc./vol. | \$34.95 | Release: 04-Jul-2024

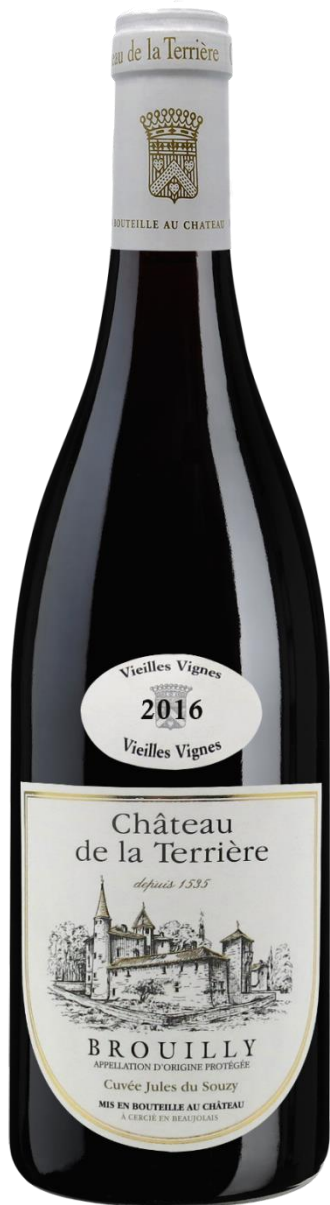
“Striking aromas of pomegranate and star anise, alongside the wild-blackberry fruit announce a distinctive Brouilly. Some nice tannins build on the very lively, but generous palate, driving the long, self-confidently dry finish. Sustainable. Drink or hold.”

Score – 92p. (James Suckling)

The nose is powerful with aromas of cherry, blackberry and a touch of earthiness. Good concentration and a long finish. Good ageing potential.

Terroir:

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estate in the region. 28 hectares of vineyards are 50 y.o. on average (80 y.o. for this wine) grow south-facing, half-way up the side of a deep, dry pink granite hill for Brouilly and Régnié, on manganese and iron oxide-rich soils for Moulin-à-Vent and well-drained sandy soils for Fleurie.



Vinification:

Manual harvest with sorting of the berries. Burgundy vinification with destemming. Long maceration of 25 days. Aged for 12 months in 2 to 5-year-old oak barrels. Filtered slightly to preserve its full potential.

Variety: 80 y.o. Gamay 100%

Residual sugar: 0.1 g/L

Serving suggestion and food pairing: Age up to 10 years or decant well and serve in a fine glass at 16°C with red meats, game and Burgundy cheeses (St. Marcellin, Mont d'Or, Époisses).

James Suckling

92p