

# CLOS DE LA BROSSSE

Saint-Amour A.O.P.



## REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**OWNER** Gérard Lebeauvin

## ESTATE

The vines cover one hectare and are situated in the lieu-dit of "Le Clos de la Brosse" facing due south, in a weathered blue stone soil. The vines are tended using traditional methods and managed on a parcel-by-parcel basis. They are pruned using the Guyot method and the harvesting is done by hand.

## SOIL

Blue stones and schist.

## TASTING NOTES

Nose of red fruit, cherry and blueberry with a hint of pepper. Full-bodied and juicy in the mouth.

## FOOD & WINE PAIRINGS

Duck à l'orange or osso bucco.

**VEGGIE** : Mushroom tagliatelle.

## ECOLOGICAL PRACTICES

The grapes are vinified in whole clusters or destemmed in cement vats. The ancestral "chapeau grillé" technique used requires a special wooden grill, which keeps the "hat" submerged. This gentle extraction gives the wine structure while retaining the elegance of the terroir.

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years

## AWARDS

- 2017 Vintage - 1 Star Guide Hachette des Vins 2019
- 2014 Vintage - 16/20, Le Point Website, June 2016
- 2012 Vintage - Silver Medal, Gamay International Competition 2014



Blue rocks

Saint-Amour Vineyard

## KEY FEATURES

- Blue stone soil, identical to the famous Morgon "Côte du Py" soil
- Due south exposure
- 80-year-old vines

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