

LA CÔTE ÉTOILÉE





CÔTE DE BROUILLY 2017

LA CÔTE ÉTOILÉE La Côte Étoilée is from the Famille Griveau, a small 8 hectare domain located at the foot of Mount Brouilly. Family-owned over three generations, the vines - some of which were planted 80 years ago - have been impeccably kept over the years. With 30 years of experience, the Maitre de Chai is both passionate about and dedicated to the Domaine. working with famous cenologue Philippe Laprun. Driven by the respect of the vines, and looking for the best expression of each terroir, the Brouilly and Côte de Brouilly wines represent a successful combination of the complexity and modernity of the most celebrated Beaujolais Crus.



BEAUJOLAIS | Located north of Lyon in eastern France, Beaujolais overlaps Burgundy in the north and Rhône in the south. The picturesque Beaujolais vineyards run along the Saône River where the Crus form a meandering path on the granite terrain. From south to north, Brouilly is followed by Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliénas and Saint-Amour.

CÔTE DE BROUILLY CUVÉE PREMIÈRE 2017 ||

BLEND 100% Gamay

VINEYARDS | Côte means hillside in French, but the Côte de Brouilly isn't actually a hillside – it's an ancient volcano. The terroir is marked by the presence of diorite – a mottled blue stone that is the result of ancient volcanic activity. Soils composed of diorite on the slopes of Mont Brouilly tend to be thin and stony, with some clay, and offer a well-drained, optimum base for viticulture.

WINEMAKING | 40 year old vines that are handpicked followed by a 14 day whole cluster semi-carbonic maceration in concrete and steel tanks.

PRESS | 93 VIN

"Lurid ruby. Highly perfumed boysenberry, cherry and lavender pastille scents show excellent clarity and pick up a bright mineral overtone with air. Sappy and broad on the palate, offering concentrated red fruit and spicecake flavors that smoothly blend power and delicacy. Tightens up on the back half and finishes with impressive focus and silky, even tannins that add gentle grip to the tenacious finish." - Josh Raynolds