



## Château de Corcelles

*Grands Vins du Beaujolais*

---

### BROUILLY 2017

---



#### HISTORY

The 15th century Château de Corcelles is an exceptional site in the heart of the Beaujolais vineyards. Listed as a Historical Monument since 1927. Owned by the Richard family since 1984 with ensuing updating of equipment. Everything is managed with the ultimate goal of obtaining the best potential from the harvest – both in quality and in distinctive style. There is a high proportion of old vines on the estate; the average age of the vines is over 40 years (having been planted in the 70s). Trying to create balance in the vineyards by lowering the planting density of young vines along with the use of modern techniques. The focus is therefore on long-term respect of the terroir.

#### REGION

Brouilly, Burgundy, France

#### VARIETAL

100% Gamay

#### VINEYARDS

Château de Corcelles owns some 92 hectares of vines spread over several terroirs enabling Gamay to express a range of styles. 27 hectares of Brouilly on thin, acidic soils from pink granite. Château de Corcelles Brouilly terroir is divided into two parts: the vineyards facing Charentay give the structure and fruity expression while the St-Etienne-la-Varenne zone is at a higher altitude some 15 kilometers south-west of the Château. These abrupt slopes give a longer ripening period for the tannins and thus more complexity, freshness and minerality. (The vines grow at almost 500 meters).

#### WINEMAKER

Rémi Jean

#### WINEMAKING

Gamay grapes are picked then goes quickly to cellar. In tanks, extraction is done by daily pump-overs. Fermentation is temperature controlled. After 15 to 20 days of maceration, a slow pressuring occurs. Then wine finishes its fermentation on tanks before a 9 month ageing before bottling.

#### VINTAGE

2017 is a warm and dry vintage: hot spring and summer with a low rain quantities. Harvest starts early september (1st). Grapes were with a full ripeness, with lot of concentration, and ripe fruits aromas.

#### TASTING NOTES

Supple, delicious and fruity, red berries on the nose, a wonderfully long finish.

#### TECHNICAL INFORMATION

pH: 3.44  
Residual Sugar: 0.2g/l  
Alcohol: 13%  
Total Acidity: 3.48 g/l  
Case Production: 8,500 cases