



Domaine Pierre-André Dumas

ALCHIMIE

Côte de Brouilly Red 2015

Region : Beaujolais
Name : Côte de Brouilly
Cuvée : ALCHIMIE
Color : Red
Vintage : 2015
Alcohol : 13 %
Capacity : 75 cl
Allergens : No allergens identified



ELABORATION

Sustainable viticulture.

Traditional hand picking.

Total destemming, Fermentation in Epoxy-resin-lined-cement vats, Macération pré fermentaire à froid, Remontage, Non filtré.

Ageing in oak barrel used for two previous vintages, Traditional corks.

Sols schisteux.



TASTING

EYE : Black colour, dark, crimson highlights.

NOSE : Complex, intense, subtle peony aromas, subtle violet aromas, subtle forest floor aromas, subtle virginia tobacco aromas, intense burlat cherries aromas, generous black fruit aromas, slight blueberry aromas, spice aromas, arômes de poivre blanc, subtle tobacco aromas, subtle smoky aromas, forest floor aromas, arômes de minéral.

MOUTH : Complex, intense, dense, subtle violet overtones, generous black fruit hints, forest floor hints, elegant tannin, firm tannin, mineral, structured body, good intensity, long length.



SERVICE

OPERATING TEMPERATURE : Between 15° and 18°.

GUARD : To be consumed between 2020 and 2030



FOOD AND WINE PAIRING : Rib of beef, Game, Aged cheeses

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