



Domaine Pierre-André Dumas

C De By

Côte de Brouilly Red 2017

Region :	Beaujolais
Name :	Côte de Brouilly
Cuvée :	C de By
Color :	Red
Vintage :	2017
Grape varieties :	Gamay (100%)
Alcohol :	13 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

Sustainable viticulture.

Traditional hand picking.

Partial destemming, Fermentation in Epoxy-resin-lined-cement vats, Partial carbonic maceration, Macération pré fermentaire à froid, Remontage.

Ageing in old foudre (large oak vat), Blending, Light filtering, Traditional corks.

Sols granitiques, Sols schisteux.



TASTING

EYE : Garnet red colour, limpid, carmine highlights.

NOSE : Delicate, fruity, slight peony aromas, slight violet aromas, generous red fruit aromas, subtle blueberry aromas, subtle black pepper aromas, arômes de minéral.

MOUTH : Elegant, generous, full, subtle violet overtones, red fruit hints, notes de poivre blanc, elegant tannin, smooth tannin, full-bodied tannin, smooth, mineral, structured body, good intensity, good length.



SERVICE

OPERATING TEMPERATURE : Between 14° and 16°.

GUARD : To be consumed between 2021 and 2026



FOOD AND WINE PAIRING : For the aperitif, Red meats, Poultry, Coq au vin, Unaged cheeses

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