

Domaine de La Côte de Berne - Brouilly

In 1870 Laurent Sandrin, the first winegrower of the Family, moved to Blacé in Beaujolais and produced the first Cuvée, starting a long story of winemaking in the Family. His son decided to take over the estate but the war was on France's borders and he was sent to the frontlines in 1915 to repel the Germans. During an assault, he receives shrapnel on his face and loses an eye, so he was repatriated and was able to resume his family's activity. It is "thanks" to this event that the history of the Family has been able to continue. Today, Rémi is the 5th generation of winegrowers in the family and takes care of the family estate which now represents 17 hectares. The vines are spread over several crus in Beaujolais, such as Brouilly, Juliéna, Moulin à Vent or Morgon. Some vines are in very old age (up to 80 years old) and most of the estate is harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900. Tradition is in the spotlight in this family domain and they pass it on to their wines. Brouilly is one of the 6 Cru in the Beaujolais region.



Grapes : 100% Gamay

Age of Vines: 50 years old in average

Soils Type: Granitic soil

Exposure : South/Southwest, great sun exposure on the high hills.

Density: 6 000 vines/hectare

Farming: Traditional farming, goblet pruning. Manual harvesting. Careful sorting in the vineyard.

Winemaking: Semi-carbonic maceration. Temperature control during maceration and after pressing until the end of the Alcoholic Fermentation.

Punching, unloading, pumping over.

Pressing at low pressure (2 bars maximum).

Extended maceration from 10 to 12 days.

Food Pairing: This wine is blending well with red meat, meat in sauce, poultry and cheese.

To be served at 60-64°F



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