

Domaine de La Côte de Berne – Etincelle de Gamay

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

Alcoholic content: 8%

Age of Vines: 30 years old in average

Soils Type: Limestone and Clay

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

Winemaking: Direct press at low pressure (2 bars maximum), followed by a cold maceration for 36 hours (around 40°F). The temperature is then increased to finish the first alcoholic fermentation. When 60 grams of residual sugar are left the wine is filtered and then bottled to begin the second fermentation. Once it reaches 5-6 Bars, the wine is ready. This method is called "method ancestrale", and it was first used for the Clairette de Die.

Tasting Notes: Sweet aroma of red and black fruits such as raspberry, blackberry and blackcurrant. Very fruity and sweet mouth due to the residual sugar.

Food Pairing: This wine is perfect for aperitifs and cocktails. Very light in alcohol and with a gourmet finish, it will also go well with desserts and chocolates

To be served at 55-60°F

