

## Les Cardinaux - Cote de Brouilly Les Berthaudieres 2022

les cardinaux

This cuvée is the 2nd vintage of a new project that we started in 2020.

This is a long time dream that came to reality, doing one day our own wines.

We (Laure, Tannegui and Thibault) are old time friend and there is a strong bond between us as we are or our husband and wife are all godfather and godmother of each other's children.

The purpose of this adventure is to pass a heritage on to our children : a know-how, a culture, the love of the terroir and the value of family and friendship.



### **About the domain**

Domaine Les Cardinaux sits on an outstanding terroir on the Côte de Brouilly AOC area. The 2.4 hectares of vine are grown on the slopes of Mont Brouilly (484 meters high) facing 359° north. The soils are made up of volcanic and plutonic rocks and we find in our plot the famous Côte de Brouilly blue stones composed of hard schist and diorite.



### **About that second Vintage**

2022 was much easier than 2021 with enough rainfall during the winter to feel up our soil and a dry and warm summer.

We did the mistake of removing excess leaves just before a heatwave. The grapes exposed to the afternoon sun roasted in a few days; we lost 20% of our production during that short period.

Apart from this unfortunate episode, everything went really well and we are very excited to be showing a wine that is much more similar to our objective than the 2021. That is why we removed the "Preface" word from the label.

We started the harvest august 31<sup>st</sup>; we had to build our harvester team in 2 days because the company that was supposed to send their team to harvest our plot let us down 2 days before the date chosen to pick our grapes.

### **About the wine making**

Hand harvested in 15kg buckets, we did a first sorting in the vineyard and a second one on arrivals at the cellar. The grapes (full grapes) were transferred by gravity into a concrete vat.

Early in the season we had to cool down our vat in order for the yeast to not work too fast. The maturity was really good so we pump over each vat twice a day with a good aeration each time. We also decided to do quite a bit of racking before to put back the liquid in each vat in order to let the grapes press itself under its own weight. This is a good way to extract even more color and tannins.

The fermentation last around 10 days before to press. The skin were thicker than usual and we did finish the wine in liquid phase, as if it was a white wine. This year we aged the wine in Foudres and in a small concrete vat.

For our second vintage we did only around 50hl (6738 bottles).

### **About the wine**

Elegant and medium bodied, it develops aromas of fresh fruit and peppery notes with a clear mineral feeling so typical of that blue clay. The blue stones endow the wine with a powerful and complex character complemented with smokey and saline notes.



A few Pictures to share that 2022 harvest at GFA de la Cote

