

DOMAINE GILBERT CHETAILLE

Côte de Brouilly

Beaujolais insiders know that the volcanic soils of Mont Brouilly are the source of some of the most refined, aromatic Gamay wines. Winemaker Gilbert Chetaille's 100-year-old vines on the steepest slopes of this mountain deliver a cru wine with spice, soul and staying power. A Brouilly native who grew up among Gamay vines and hard-working winemakers, Gilbert assumed the reins at his family's estate in 2005, and since then, has expanded his holdings to just under 20 acres of cru vineyards.

WINERY: Domaine Gilbert Chetaille

WINEMAKERS: Gilbert Chetaille

ESTABLISHED: 2005

REGION: FRANCE • Beaujolais • Quincié-en-Beaujolais

APPELLATION: Côte de Brouilly AOC

BLEND: 100% Gamay

VINEYARDS: High-altitude (1,000 feet and higher) estate vineyards combine granite and schist soils, called locally the "blue stones of Brouilly" (La pierre bleue de Brouilly), as the schist has a bluish tinge.

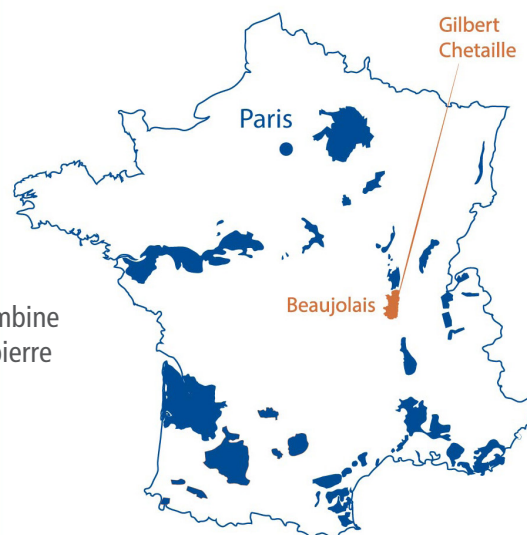
AGE OF VINES: 30-60 years, some 100 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank for eight months.

TASTING IMPRESSIONS: Aromas of black raspberries, purple flowers, light spices. Medium-bodied, silky; flavors of red berries, hints of licorice.

PAIRING SUGGESTIONS: Roasted chicken or turkey with autumn vegetables; flavorful cheeses like Roquefort; pork sausage

NOTES: At the summit of Mont Brouilly, some 1,400 feet above sea level, sits a small chapel dedicated to the Virgin Mary. It was built to "protect" grape vines from oidium, a common vine infection.



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com