



Gilles Copéret

BROUILLY Saburin

GRAPE VARIETY

100% Gamay Noir à Jus Blanc

COLOUR

Red

TERROIR

On 35% granitic northeast facing slopes looking onto Mont-Brouilly.

AVERAGE VINE AGE

50 years old



TENDING

Goblet pruning, integrated, eco-friendly tending techniques for many years, **Terra Vitis** certified since the 2018 vintage; the prunings are minced then left in the vineyard to return the nutrients to the soil.



VINIFICATION

Hand picking only. 11-day semi-carbonic whole bunch maceration. 6 to 10-month concrete vat maturing before bottling.



TASTING NOTES

EYE : ruby red

NOSE : a lovely black and red berry fruit feel

PALATE : seductive, flavourful, refined silky tannins, really velvety mouthfeel



SERVING

SERVING TEMPERATURE : 13°C / 55°F

CELLARING : 5 to 7 years

PAIRINGS : white meat, rabbit terrine, with friends

