



Brouilly Château de Nervers

History and terroir :

The uncle of Count DE CHABANNES, the current owner, related to the famous Monsieur DE LA PALISSE, bought the estate in 1832. The 47 hectare vineyard is worked by five winemakers. The yields per hectare are quite low and acidity is not very high, which allows for the production of solid, well-rounded wines.

Tasting :

A brilliant ruby colour with purplish tints. The nose is fruity (Morello cherries, redcurrants, plums) with a hint of mineral. Good attack. Flavourful and fruity on the palate with elegant tannins. A well-constructed wine that may be laid down for 2 or 3 years. We recommend to taste this wine at 14-15°C.