



## Côte de Brouilly Sélection Georges Duboeuf

### ***History and terroir :***

Côte de Brouilly comes from the steep slopes of Mont Brouilly, which is of volcanic origin. Its soils are made up of granite and hard schist of a dark blue-green colour. This is the famous “blue stone” that gives this noble “cru” its vigour and (with time) great finesse. The rocks on the slopes take in the sun’s heat during the day and return it to warm the vines at night. Côte de Brouilly is a great wine that reveals the flavours of the earth.

### ***Tasting :***

A lovely garnet colour, fleshy, full and smooth, very harmonious with delicious apricot and plum flavours. This wine will retain all its qualities. We recommend to taste this wine at 14-15°C.