

*Domaine de la Côte de Berne is 17-hectare estate run by Rémi Sandrin. He represents the 5th generation of winegrower. The vines are spread over several crus in Beaujolais : Brouilly, Juliénas, Moulin à Vent and Morgon. Some vines are in very old age (up to 80 years old) and mostly harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900.*

Beaujolais 2019 Solar vintages continue... Logically with dark tonalities and a kind of density in the glass. There's also no lack of Rhone-like aromas associated with this type of vintage: violet, oris, peony and black fruit. The generous character of the juices is perfectly expressed around solid and well constructed, lively tannic structures. Source: beaujolais.com



## DOMAINE DE LA COTE DE BERNE BROUILLY 2019

**GRAPES:** 100% Gamay

**SOIL:** Granite

**AGE OF THE VINES:** 50 years old on average

**DENSITY:** 6,000 vines/hectare

**EXPOSURE:** South, Southwest great sun exposure on the high hills

**FARMING:** Traditional farming, goblet pruning. Grapes manually harvested after a strict sorting out on the vine

**WINEMAKING:** Semi-carbonic maceration. Temperature control during maceration and after pressing until the end of the alcoholic fermentation. Punching, unloading, pumping over. The press is set at a low pressure (2 bars maximum). After the fermentation there is an extended maceration during 10-12 days.

**TASTING NOTES:** Ruby red color. Red berries nose (strawberry and raspberry). The palate is smooth and round. Mellow tannins

**FOOD PAIRING:** Bresse chicken, hamburger, **FOR VEGAN:** veggie couscous, roasted eggplants or grilled vegetables lasagna

To be served at 60-64°F