

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 2020 is a very early vintage (second earliest vintage behind 2003 since the ripening network was set up in 1992). The harvest was marked by differences from one plot to the next due to the wide range of terroirs from north to south, each with its own resistance to drought (depending on the age of the vines, orientation, etc.) and the limited rain having fallen in various places. In terms of quantity, the 2020 har-



DOMAINE DE LA COTE DE BERNE BROUILLY 2020

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