

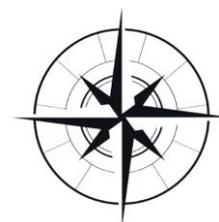
Les Cardinaux - Cote de Brouilly Les Berthaudieres 2021

les cardinaux

This cuvée is the first vintage of a new project that we started almost 3 years ago.

This is a long time dream that come to reality, doing one day our own wines. It was without thinking about all the work that has to be done between the beginning of that project and the bottling of our first cuvée that happen on June 23rd and 24th 2022.

We (Laure, Tannegui and Thibault) are old time friend and there is a strong bond between us as we are or our husband and wife are all godfather and godmother of each other's children. The purpose of this adventure is to pass a heritage on to our children : a know-how, a culture, the love of the terroir and the value of family and friendship.



About the domain

Domaine Les Cardinaux sits on an outstanding terroir on the Côte de Brouilly AOC area. The 2.4 hectares of vine are grown on the slopes of Mont Brouilly (484 meters high) facing 359° north. The soils are made up of volcanic and plutonic rocks and we find in our plot the famous Côte de Brouilly blue stones composed of hard schist and diorite.

About that first Vintage

2021 was a complicated year in terms of both the weather conditions and the amount of work needed in the vines. However the weather conditions from mid-August to September made it possible to retain decent quality grapes, even if the quantity was reduced. The resulting wine is still different from what we had in mind. It is the reason why this first cuvée was named Préface. This is the introduction, the beginning of that new project and all our effort in the coming years will be toward quality. When we will be confident that we reach the targeted profile taste, we will remove the "preface" word from our label.



About the wine making

Hand harvested in 15kg buckets, we did a first sorting in the vineyard and a second one on arrivals at the cellar. The grapes (full grapes) were transferred by gravity into a concrete vat.

Late in the season we had to warm up the vat to start the fermentation. After a few days under fermentation, we had to cool it down to extract a maximum of fruit.

The fermentation last around 10 days before to press and start the ageing for 1/3rd in barell and 2/3rd in small concrete vat.

For our first vintage we did only 50hl (6475 bottles including 90 magnums).

About the wine

Elegant and medium bodied, it develops aromas of fresh fruit and peppery notes. The blue stones endow the wine with a powerful and complex character complemented with smokey and saline notes.

A few Pictures to share that first harvest at GFA de la Cote

