

Les Cardinaux - Cote de Brouilly Les Berthaudieres 2023

This cuvée is the 3rd vintage of a new project that we started in 2020.

This is a long time dream that came to reality, doing one day our own wines.

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.

les cardinaux



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 Third Vintage

2023 has been the best so far for us from both quality and quantity point of view. The climatic condition has been the best so this is quite easy to understand that we get beautiful grapes with good maturity and for once in quantity!!

The Challenge for us still remains to control the growth of weeds without adding chemicals; The planting density, the steep slope and the lack of palissing (no wire) do not allow us to work our soil.

We started the harvest September 9th; With the experience of the previous year, it has been easier to build our harvest team and get organize to be more serene during this week of harvest.

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.

Early in the season we had to cool down our vat in order for the yeast to not work too fast. The maturity was really good so we pump over each vat twice a day with a good aeration each time. We also decided to do quite a bit of racking before to put back the liquid in each vat in order to let the grapes press itself under its own weight. This is a good way to extract even more color and tannins.

The fermentation last around 10 days before to press. After pressing we blend back the juice in each vat to let the fermentation finish in liquid phase, as if it was a white wine. This year we aged the wine in barrels and in concrete vat until mid June 2024.

For our third vintage we did 7520 Bottles and kept 35 hectoliters in vat for longer ageing.

About the wine

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



A few Pictures Of the 2023 Harvest at GFA
de la Côte

