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**CHÂTEAU DE
 FOUILLOUX**
BROUILLY



The estate of Château de Fouilloux belongs to the Pasquier-Desvignes family since 1420. It's Julien Gerin who is now, working in the vines (since 2009) and keeps going the work to make every year a very unique wine.

THE VINES

Made of 3.10 hectares located at Cercié, this estate on low sloping plateau is exposed full South and enjoys a total sunshine. The clay granite soil is particularly well drained because of its position and it gives delicate and fruity wines. The 60 years old vines produce to a yield of 50hl/ha of a very high quality grape because of the intense sunshine the plots can enjoy. The vinestocks prune in a Goblet way, are trained in « agriculture raisonnée » to perfectly control the soil amendments. The harvest is made by and with a meticulous sorting.

WINE MAKING

Semicarbonic maturation in stainless steel tank.

WINE TASTING

The aromas express deep shades of cherry, blueberry, blackcurrant mixed with licorice and coffee. The mouth is delicate, close-knit and vinous.

Best served at 15-17 C with cooked meats, civet, roasted pork with pruney, red meats or cheese.

