



CHÂTEAU DU
PRIEURÉ
 CÔTE-DE-BROUILLY

The Château du Prieuré is located at Charentay and belongs since generations to the DUTRAIVE family. Nowadays this is Patrick, actually lawyer who is managing the estate helped by one employee.



THE VINES

This domain has a surface area of 1.94 hecares and produces Brouilly too. The 60 years old vines are spread onto 8 parcels at Odenas. The seed density is high (10 000 foets/hectare) and the soil made of granite is not deep. The vines are not producing a lot (35 to 40 hl/ha) but the quality is high. They are trained in gobelet and the harvest is like all our wines, picked by hand.

WINE MAKING

Semi carbonic fermentation in stainlesssteel tank during 8 to 10 days.

WINE TASTING

The aromas express deep cherry, blueberry, blackberry and licorice. The mouth is delicate, harmonious and vinous.

Best served at 15-17C with pork meats with pruneys, red meats and cheeses.

