FREDERICK WILDMAN AND SONS, LTD. IMPORTERS AND WINE MERCHANTS







STEPHANE AVIRON COTE DE BROUILLY 2015

OVERVIEW

Terroir: The appellation of Côte de Brouilly sits on the high slopes of the extinct volcano Mont Brouilly and is surrounded by the larger appellation of Brouilly. The Potel Aviron Côte de Brouilly is sourced from two separate vineyards. The first makes up about 75% of the blend and sits in the pour soils facing southwest on the hillside. Vines average 60+ years old. This parcel accounts for the wines depth and structure. The second parcel faces due south with younger vines (40+ years) and contributes ripe juicy fruit to the final blend.

Vinification: The two sources are vinified and aged separately until ready for the final blending and bottling. The wines are macerated and fermented in stainless steel followed by 12 months in the cellar in a combination of new and old oak.

ADDITIONAL DETAILS

Technical Details

Appellation: Cote de Brouilly Winemaker: Stephane Aviron Sustainability: Biodynamic Practices Soil: Sand, clay, quartz pebbles Avg Vine Age: 40-60+ years

Alcohol: 13.5%

Sizes Available: 750ml Pack Size: 12/750ml

UPC Code: Inquire (mailto:admin@frederickwildman.com?

Rating: 89

Rating: 90

Subject=Item20code)
Varietals: 100% Gamay

RECENT NEWS



The Wine Advocate

Author: Neal Martin

Date: Monday, January 15, 2018

The 2015 Cote de Brouilly Vieilles Vignes offers attractive, quite winsome mulberry and loganberry fruit on the nose, hints of broom and sorrel emerging with time. The palate is fresh on the entry with supple tannin, well judged acidity and an appealing if short, tensile finish. Enjoy over the next five to six years.



Vinous

Author: Josh Raynolds

Date: Sunday, December 31, 2017

Lurid ruby. Ripe raspberry, cherry liqueur and candied flowers on the perfumed, spice-accented nose. Supple, sweet and broad on the palate, offering pliant red fruit and spicecake flavors that deepen as the wine stretches out. In a plush, seamless style, delivering strong fruity thrust and a hint of mocha on the long, gently tannic finish.