



TASTING NOTES

Robe: garnet red

Nose: racy

Palate: fresh fruit expression. Powerful silky finish.

Food and wine pairings: a traditional partner to grilled meats, duck breast and local Lyon cuisine.

Cellaring potential: from 5 to 8 years

Serving temperature: between 14 and 16°C / 57 and 61°F

IDENTIFICATION

Appellation: AOP Côte-de-Brouilly

Commune: Odenas

Grape Variety: Gamay

VINEYARD

Surface area: 1.13 ha / 2.8 acres

Pruning style: Goblet

Plantating density: 10 000 vines / ha

Yield: 45 hl / ha

Vine age: 40 years old

Soil: pink granite mixed with magmatic rock from Mont Brouilly

Aspect: east facing

Altitude : 250 metres above sea-level

Topography: 15% slope

VINIFICATION

Picking: by hand

Sorting: in the vineyard and on arrival at the chai on a vibrating table

De-stemming: 80%

Maceration: from 13 à 15 days. The cap is gridded down and temperatures are maintained at below 28°C / 82.5°F

Pressurage : low-pressure pneumatic

Malo-lactique fermentation: 100%

MATURING

Vessel: concret vats

Length: 12 months

Bottling: on the estate

Minimum sulphites



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