

Dom Pavillon de Chavannes Cotes de Brouilly

THE FACTS

COUNTRY: France

REGION: Beaujolais

APPELLATION: Cote de Brouilly

THE STORY

Côte de Brouilly has a special terroir: “blue” granite is laced with volcanic porphyry, or crystallized mineral deposits. This mixture, combined with the elevation (AOC Côte de Brouilly is confined to the upper vineyards; AOC Brouilly is lower, and far larger), largely accounts for Côte de Brouilly’s highly scented and finely—fine is the adjective that comes to mind—concentrated wines. Winemaking at Chavannes is traditional and simple, with little extraction in the modern sense (Pavillon’s wine could well be labeled the antithesis of modern extracted power). The alcoholic fermentation is done in cement vats, after which the wine goes into foudre for aging.

THE ADJECTIVES

OVERALL: Vibrant and savory

AROMAS / FLAVORS: Red fruit, stony and mineral

MOUTHFEEL: Refreshing and long

THE SELLING POINTS

PAIRINGS: Duck, Pork, Croque Monsieur

