

WHAT'S ON TAP

2018 DOMAINE BROSSETTE Beaujolais AOC. Led by Pierre Brossette the Brossette Family's 300 year old domain located in Theizé, West of Villefranche sur Saône includes top hillside vineyard sites with clay and limestone soils and is one of the most highly regarded vine nurseries in Beaujolais. The 2018 harvest for Gamay at Dom. Brossette began at the end of August and lasted through mid-September. Following hand harvesting, rigorous sorting takes place in the vineyard and at the sorting table. Half the fruit is de-stemmed and the balance is whole cluster fermented. 12 hours of carbonic maceration is followed by 5 days of a cooler fermentation followed by pressing before the start of malolactic fermentation. Aromas of blackcurrants and ripe early summer strawberries follow through on the palate. In the finish pure red fruit notes are accompanied by bright acidity with mouthwatering salinity.

