

DOMAINE LES ROCHES BLEUES BROUILLY 'LA CROQUANTE'



100% Gamay from 40-60-year-old-vines. Intense aromas of blackberry and cherry, softened on the finish by delicate notes of sweet spices. This cuvée is crunchy and fruity, with a soft, glou glou style that is completely charming. La Croquante is an assemblage of vines planted on the pink granite soils of Brouilly. Fresh, racy and fun. Organic.

From the commune of Odenas, nestled in an idyllic setting at the foot of the majestic Mont Brouilly in southern Beaujolais. Domaine les Roches Bleues enjoys exceptional growing conditions, with the famous pierre bleue (diorite), a hard, blue-hued igneous rock typical of Côte de Brouilly. Whole bunches are handpicked in small crates and selected in the vineyard. Eight days of whole-cluster, semi-carbonic maceration is followed by a very gentle and slow pressing using the château's old, wooden vertical press. The must is transferred into temperature-controlled stainless steel tanks, where fermentation continues with native yeasts. After racking, the wine spends 8 months in 50-year-old foudres before being bottled unfiltered and unfiltered. A very small amount of sulfur is used at bottling.

One couldn't ask for a better location than the one enjoyed by Domaine Les Roches Bleues on the slopes of the majestic Mont Brouilly, in southern Beaujolais. Begun in 1967 by Annie and Louis Bassy, when they acquired a few hectares of vines with the strong desire to start their own wine domain. It was a daring idea at a time when very few growers owned their own vines, and most small producers primarily sold to large negociants, who reigned supreme. The family was quality-minded from the beginning, and the domain has seen lots of success in the decades since its founding. A fresh start came in 2017, when the young and charismatic third generation, Jonathan Buisson and his wife, granddaughter Chloë, took over the estate, beginning the transformation of the domain to the production of organic and natural wines according to the principles of agroecology, with the incorporation of agroforestry techniques at the estate. The focus of the domaine is producing the purest, most delicious expression of terroirs as possible.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE LES ROCHES BLEUES
BROUILLY 'LA CROQUANTE'

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Shelf Talker:

LES ROCHES BLEUES
LA CROQUANTE
BROUILLY



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