

Nicole Chanrion

Côte de Brouilly

"Notice that labels say CÔTES-du-Rhône but CÔTE-de-Brouilly. That's because there is only one côte, or hill, there, and the "hill of Brouilly" is the southernmost grand cru in the Beaujolais.

"Tastewise, Nicole's Côte-de-Brouilly represents to me a sort of gateway to the Rhône Valley. Indeed, Côte Rôtie is only about forty minutes south. And her wine shows hints of Rhône-like cinnamon and spices." - Kermit Lynch

This wine is assembled from five large old foudres housed in Nicole Chanrion's earthen cellar.

2007

The aromas are contained. They lead to flavors cozy within suave, groomed tannins. Indeed, as Mr. Lynch suggests, there seems to be a sweet vinous smoke character reminiscent of the northern Rhone driving the structure. The fruit is more purple than rose or crimson, although still open and raw Gamay grape flavored. Delicious served at cool cellar-temperature with seared fish or braised sausages.

