



## DOMAINE DE LA RONZE

*Cyrille Bernardo & Karine*

- G1bcnclbclr vinegrower-winemakers -

### CÔTE DE BROUILLY "LA GLACIÈRE"

**Characteristics:** With their roots delving deep into the slopes of Mont Brouilly, our vines at La Glacière draw their nourishment from a soil dotted with hard pierres-bleues or blue stone. This schist and diorite give our cuvée a unique personality where black fruit aromas and flavours join forces with a hint of mineral.



#### Région

Beaujolais

#### Appellation

Côte de Brouilly

#### Cépage

100% Gamay

#### Tasting notes

Truly supple, this balanced wine also boasts great freshness from its fruity flavours and mineral notes .

#### Food pairings

Salad with farm-cured bacon, guinea fowl with wild mushrooms, Pont-l'évêque cheese, fried mushrooms

#### Cellaring

8 years

#### Average vine age

60 years old

#### Planting density

8 000 vines/hectare

#### Terroir

Pierres-bleues schist and diorite ( )

#### Yield

56 hl/ha

#### Harvest

Manually picked and sorted

#### Vinification

Traditional Beaujolais - carbonic maceration - temperature controlled

#### Maturing

In vats

#### Winemaker

Cyrille Bernardo

#### Alcohol content

13 degrees

#### Packaging

750 ml



#### CERTIFICATION

Terra Vitis

High Environmental Value  
(HVE)



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