

# Estate Emmanuel FELLOTT

Founded in 1829



## Côte de Brouilly *Beaujolais Cru since 1938* - Les Cailloux -

### Origin

Located at the foothill of the Brouilly hill, on a volcanic soil, this Gamay produce a very fruity and mineral wine.

### From the vines...

**Varietal** : 100% Gamay Noir.

**Vineyard area** : 11,25 acres.

**Density of plantation** : 4000 vines per acre.

**Vine Age** : 70 years old.

**Plot** : « Brouilly hill ».

**Soil type** : Granitic sand with pebbles.

**Elevation** : 300m.

**Exposure** : East.

**Farming** : Sustainable farming, use of natural fertilizers, putting vines under grass and developing biodiversity in the vines.

**Winemaking** : Whole cluster maceration for 15 days in concrete vats.

**Aging** : Aged for 9 months in wooden vats called "foudre" Beaujolais.

**Clarification** : Light filtration.

### ... To the glass

Red garnet robe. A nose displaying gooseberries, floral and spicy notes. Savory and vinous wine in the palate with red berries notes. Spicy with a bright finish.

### Food pairings

Pair with poultry, pork chops or grilled meat.

### Practical information

- ★ Fruity and Savory
- ★ **Aging potential**  
0 - 5 years
- ★ **Service**  
Drink from 13°C

### Emmanuel FELLOTT



Artisan-Winemaker :



TERROIRS ORIGINELS  
BEAUJOLAIS MACONNAIS

« After several generations, I took over the family estate with my wife Nadège and my three daughters. I am now owning 20 hectares of vines between the hill of Brouilly and the Nizerand valley located in the Golden stones area. Living in southern Beaujolais, my estate and house are lost among woods, vines and fields. My cellar made of old stones is reflecting traditions.. »