

# A BRIGHT FUTURE IN BROUILLY

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Very exciting things are happening right now in Brouilly. Not only with the focus on the wines produced here, but also with respect to the recently opened Geopark on Mont Brouilly which is classified as a UNESCO World Heritage Site. You can learn everything that is worth knowing about the rock's change over the millennia in Brouilly, and what effect this has had and continues to have on the various soil types that are described in an encompassing term here: Terre Des Brouilly. A local excursion destination that is just right in the era of these terror-driven wines and which is highly recommended for its wonderful views from the top, where on clear days you can see Mont Blanc's sharp contours on the horizon.

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The visit started in the evening in La Javernière where 28 different wines from Brouilly were tasted, which gave a taste of what awaits the next day in Gamay grape's promised land. In the evening, the wines were matched with food which is always exciting and gives the wines an honest chance to show their true self.





In the morning we visited the following important places that together form the Terre des Brouilly: Quincié, Cercié, Saint-Lager, Charantay, Odenas and finally Saint-Etienne la Varenne. Then the trip went directly to Odenas and to the Château de Nervers.

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Château de Nervers, which has its roots in the 18th century, has a varied history. From the beginning as a hunting lodge for overnight stays and in later decades two wings have been added and the castle received its current appearance. Today, Claude-Edouarde Geoffery lives there with his wife, who is one of the three CEOs that all cooperate with wine production and sales. The house relies on its historic barrels and today produces its own wine, Chateau de Nervers. A vertical tasting awaited including wines from Brouilly and Côte de Brouilly. The 2013 vintage of the castle's own wine Château de Nervers is highly recommended, as are 1995 Côte de Brouilly Chapelle and Château

THIVIN, which made quite an impression, and 2005 Côte de Brouilly 2005 - Domaine De LÉCLUSE as well. Brouilly 2015 - Domaine du Pere Benoît and Brouilly 2009 - Domaine Robert Perroud are also highly recommended.





Our next visit was to Domaine du Baron de l'Écluse where Jean-Francois Pegaz set the table for a genuine "Mâchon Beaujolais" in the wine cellar. A perfect environment for tasting food and wine in combination with Jean-Francois' warm and informative reception, we got to experience an exciting lunch with lots of unforgettable impressions of local wines.



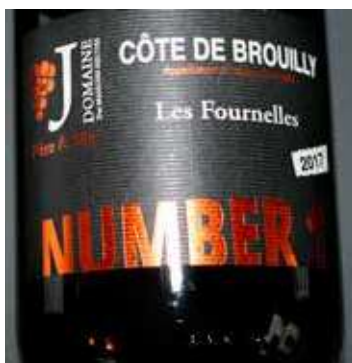
At the entrance to the main building, there is an miniature amphitheater used for different types of parties, weddings, etc. But the main attraction here was Jean-Francois' own wine Domaine du Baron de l'Écluse Les Garances 2017, his first own vintage. Yum. Here we have a producer who we will talk about in the years to come. A role in the play in other words.

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Jonathan Buisson and Dominique Lacondemine talked about Domaine des Roches Bleues and the blue soil in which their Gamay wines are produced. An on-site tasting was conducted.



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The trip went on to Domaine du Père Jean where Julien Matray enthusiastically told about his second vintage of the wines. The result was exciting and promised a very good future.



We concluded the day with a visit to Domaine des Maisons neuves where Emmanuel Jambon, together with his brother, produce some very high-quality wines. The walls were covered with awards and di-

plomas from competitions all over the world and on the table were the following wines: Brouilly 2017 and Côte de Brouilly “Les Fournelles” 2017. Very good.

**SO, AS WE SAID, BROUILLY HAS A BRIGHT FUTURE. EXCITING VINTAGES AWAIT.**