

Domaine Jacky Piret

Vieilles Vignes



VINTAGE	2014
REGION	Beaujolais
APPELLATION	Côte de Brouilly
VARIETAL	100% Gamay
ALCOHOL	12.5%
TERROIR	Granites, blue-green color schists
INFO	12 Ha (28.92 Acres) total vineyard & 1.5 Ha (3.70 Acres) devoted to Côte de Brouilly 80 to 100 year old vines Hand harvested Partly aged in 2 to 5 years old French oak barrels

Sustainable Agriculture Practices

About the Estate:

A family winery for generations, the La COMBE estate, now run by Frederique & Jacky PIRET, is situated in Belleville sur Soane – near Brouilly - the heart of the Beaujolais area. The 12 hectares vineyard (28.92 acres) spreads across the Beaujolais Appellation and 5 Grands Crus: The vineyard is maintained under the Sustainable Agriculture principles to respect the environment and is 100% hand harvested. Vinification is made using the traditional Beaujolais process of carbonic fermentation before pressing and aging.

Bought in 1990, this 1.5 tinny parcel is called "Vieilles Vignes", since the vines are 80 to 100 years old and are fully exposed to the South at 300 meters altitude, on granites and blue / green colored schisteous soils. The tiny production of Côte de Brouilly Cru de Beaujolais Jacky PIRET "Vieilles Vignes" is partly aged in French oak barrels.

The total Production from the "Vieilles Vignes" single plot (80 to 100 years old vines), producing the Cote de Brouilly Cru is 550cs, no more, for a "regular" yield vintage.

Tasting Notes:

« A well-knit red, with juicy notes of black raspberry, plum skin and herbes de Provence framed by lightly chewy tannins. Graphite and spice accents mark the finish. » - GS, Wine Spectator, Web Only 2016

Food Pairing:

Mussels and sausage in a rich curry broth, frites on the side. Panade (giant casserole) of tomato, chard, gruyere, and rustic bread. - Craig Heffley, NC

Press Review:

See above.

2013 Vintage: « Featuring a silky texture and supple tannins, this medium-bodied red delivers crushed plum and blackberry fruit flavors, with ground anise, herb and violet accents. Fresh finish. » - GS, Wine Spectator, Web Only 2015