

MANOIR
du
CARRA
Famille Sambardier

Brouilly "Combiaty"



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

DESIGNATION

AOC Brouilly

GRAPE

100% Gamay

TERROIR

Lieu dit " Combiaty " in the village of saint Etienne la Varenne. Soils have high acidity; they are meager and not very fertile.

The pink granite soil gives character and personality to this wine.

Vines are 50 years old planted in high density (13 000 vines per hectare).

YIELD

Yield at the estate: 45 to 50 hL/hectare.

Maximum Authorized Yield by AOC Brouilly: 56 hL/hectare.

WINEMAKING AND AGEING

Manual harvest. Selection of the best grapes on a vibrating sorting table. Then vatting of the **entire bunches** for a typical Beaujolais semi-carbonic maceration which lasts 10 to 12 days.

Ageing lasts 3 to 4 months on fine lees in old oak casks to enhance micro-oxygenation. In the end, a **light filtration** is carried out to remove the largest particles.

The wine is **estate bottled**.

CHARACTERISTICS

Nice ruby colour, subtle red fruits aromas (raspberry, wild strawberry) with floral hints (hyacinth, violet). Full bodied with soft tannins, this Brouilly has to be drunk young.

Serve at a temperature of 17°C.



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