FAUIDIAI

DOMAINE RUET

BROUILLY - VIEILLES VIGNES

Story

A history of four generations, the Ruet Family estate has sat on the remarkable terrain of Voujon in Cercié-en-Beaujolais at the foot of Mont Brouilly since 1926. It covers superb south-facing slopes where you will find the shallow, granite and stony soils that characterize the Northern Beaujolais region. Katy & David took over in 2010 with the focus on parcellaire wines from their 20ha domain. Domaine Ruet holds fast to the tradition of semi-carbonic maceration, employs integrated vine growing techniques and has harvested their vineyards by hand since the start of the estate. The wines are grown, tasted and made by four hands, David's viticulture knowledge & Katy's touch of femininity.

Farming philosophy: Certified sustainable by OCACIA, Organic conversion

Vineyard Information

Grape varieties : 100% Gamay Plot Size : 2ha (4.94 acres)

Average age of the vines: 70-100 years old, oldest vines of the winery

Exposition: South
Elevation: 290m (950ft)
Soils: Pink granite or "gohr"

FARMING PRACTICES

- Training method : Gobelet
- Less Copper and Sulfur than the Organic certification limits
- griffage/desherbage manuel
- Work with the movements of the moon
- Reduction of planting density and increase of vine height
- Covered crops

Winemaking

- · Hand picked grapes
- Cold storage: 50°F / 24-48H
- · Yeast: Indigenous
- Fermentation: Temperature-controlled stainless-steel, concrete and oak tanks / 25-26 days with immerged cap
- No SO2 added during vinification
- Maceration technique: light pump-overs (reactivate the yeasts / slightly ventilate the wine) and slow infusion of the pomace
- Pneumatic press with a conveyer (no pump)
- Aging: 6 months in concrete tanks / on fine lees
- Fined: No
- Filtration : tangentialSO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Beautifully balanced with lovely ripe raspberry fruit, rounded tannins and hints of licorice and stone. Shows exceptional concentration with a refreshing mineral finish.



Press Ratings

93 pts Decanter – 2020 vintage

