

DOMAINE RUET

BROUILLY - VOUJON

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 parcelaire 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
Voujon lieu dit in Brouilly

Vineyard Information

Grape varieties : 100% Gamay
Plot Size : 6ha (acres)
Average age of the vines : 20-60 years old
Exposition: South facing
Elevation : 250-280m (820-920ft)
Soils: Pink granite or "gohr" and clay

FARMING PRACTICES

- Training method : Gobelet
- Limited passing between rows to encourage continuous grass cover
- No herbicide or pesticides
- Organic treatments for mildew & fungus

Winemaking

- Hand picked /hand sorted grapes
- Whole cluster
- Cold storage : 50°F / 24-48H
- Fermentation : Temperature-controlled stainless-steel tanks / 12 days with immersed cap
- Maceration technique : On the 8th day start pump overs twice a day (reactivate the yeasts /slightly ventilate the wine)
- Pneumatic press
- Aging : 9 months in stainless steel tanks / on fine lees
- Fined : No
- Filtration : Tangential
- SO2 Total : <45ppm
- Vegan : Yes

Tasting notes

Earthier by nature from the pink granite soil. Ruby color with cherry, plum and mineral notes. This wine is structured and concentrated with a subtle tannic grip.



Press ratings

91 pts Wine Enthusiast – 2022 vintage