



Brouilly AOC

A wine to enjoy with frineds

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

A 0.7 ha plot.

North-west facing, 350 metres above sea-level. Quite shallow granitic soil.

10 000 vines per hectare, traditional low goblet pruning.

Maximum production, 5000 bottles per vintage.

Vinification:

Manual harvest with strict sorting, followed by de-stemming.

Fermentation temperature 28-32° C (82-90°F)

8 to 10 day maceration

10 month vat maturing.

Tasting notes:

Crimson robe.

Floral aromas at the fore, including cabbage rose and peony.

Rounded mouthfeel with a floral personality over supple tannins.

Cellaring potential of 5 to 6 years.

Serve at between 14 and 16°C (57 and 60°F).

Food and wine pairings:

A partner to cold cuts, poultry (chicken in cream sauce) or, red meat (roast beef), vol-au-vents, fish in sauce.

This wine goes well with spicy dishes (vegetable or prawn curry).

