



LOCATION  
Beaujolais

VARIETAL  
Gamay

#### TERROIR

Pink granitic soil containing marls and calcareous blue stones



#### PRESENTATION

Located in the southern Beaujolais, Brouilly is one of the region's most famous and largest Crus.

The vines thrive on a steep slope in soil with a very diverse profile, but that is primarily composed of pink granite, also known as "gore".

#### WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for 9 to 12 days. Aging in stainless steel vats for 8 to 9 months.

#### TASTING

Subtle, fragrant nose featuring notes of Morello cherry, blackcurrant and blackberry, complemented by a slight hint of spice. Fresh and fleshy on the palate with soft, well-integrated tannins. Refreshing fruity finish.

#### SERVING

Serve at 14-15°C (57-59°F).  
To taste young on the fruit or to keep 3 to 5 years and more.

#### FOOD PAIRINGS

Charcuterie board  
Grilled or roasted meats and poultry  
Medium cheeses

#### QUOTES

Wine Enthusiast: 90/100 (2019)

