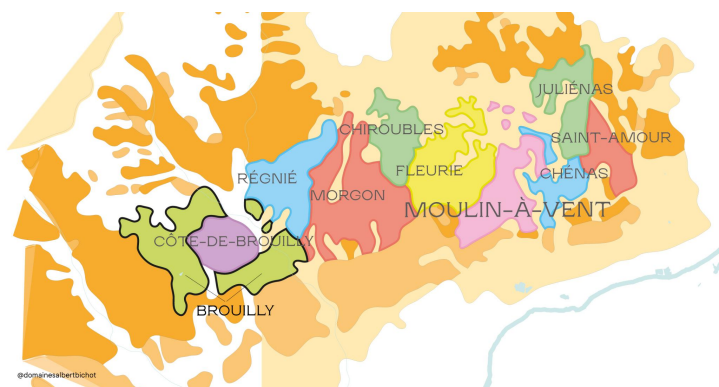


BROUILLY "ROCHE ROSE" MAISON ALBERT BICHOT



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)

