

BROUILLY

Grape variety: Gamay Noir à Jus Blanc

Colour: red

Terroir: granite / sand soil
Vine age: 50 years old
Tending: goblet pruning with 100% manual picking

VINIFICATION

As far as winemaking is concerned, the estate is continuing to present traditional wines that are typical of their terroir.

MATURING

This wine is crafted using ancestral methods (whole bunch hand picking, long vatting and maturing etc.), combined with new techniques (temperature control, use of stainless steel vats etc.).

TASTING

Lively and shiny red robe with fresh red fruit aromas and flavours, coupled with a hint of spice. The mouthfeel is rounded and silky with subtle peppery notes.

SERVING

A great partner to delicatessen meats, white meat, craft burgers and cheeses.



Contact

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