



### Production area

Grapes for this village appellation are harvested in the delimited areas within the Beaujolais region, totalling a surface area of 1,280 hectares.

### Varietal

100% Gamay

### Vinification and maturing

Semi-carbonic maceration and vinification take place in thermo-regulated stainless steel tanks at 30°C. The wine is allowed to rest for 3 to 6 months in the tank.

The soil is very diverse, ranging from granite to the neighbouring fertile alluvial soils of the Saône river floodplain. Brouilly's blue rock is the hardest in Europe.

### Tasting notes

**COLOUR :** Brilliant, cherry red.

**NOSE :** Typical of Gamay. Scents of fresh grapes, plum, blueberry, cherry with mineral notes.

**PALATE :** Vinous and well-balanced with elegant tannins.

### Food and wine pairing

Enjoy with roasted pigeons, game birds, saddle of rabbit and cheeses like Coulommiers.

### Serving suggestions

10 to 12°C

### Ageing potential

5 to 10 years