

THE CRUS DU BEAUJOLAIS

Brouilly

Vieilles Vignes



Taste:

Brouilly Vieilles Vignes is shiny ruby robe, the quite delicate, fruity aromas of raspberry and blackberry are in harmony and a mineral note in the end. It's long, ample and full flavoured in the mouth.

Food and wine pairings:

Brouilly Vieilles Vignes goes well with lamb, duck steaklet, squab, small game and cheese. We advise decanting to enjoy it at its best.

Vinification:

Traditional Beaujolais, semi carbonic.

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| Designation of origin | Brouilly |
| Cuvée | Vieilles Vignes |
| Area | 1,50 ha |
| Vineyard management | 70 to 100 years old |
| Plantation density | 10,000 vines/ha |
| Soil type | Granitic (pink rock called gohr) |
| Grape variety | Gamay noir à jus blanc |
| Average yield | 35-40 hL / ha depending of the vintage |
| Harvest | Manual |



HEV High Environmental Value