

THE CRUS DU BEAUJOLAIS

## Brouilly

### Vieilles Vignes

#### Taste:

Brouilly Vieilles Vignes is shiny ruby robe, the quite delicate, fruty aromas of raspberry and blackberry are in harmony and a minral 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 it's best.

#### Vinification:

Traditional Beaujolais, semi carbonic.

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



HEV High Environmental Value