

THE CRUS DU BEAUJOLAIS

Brouilly

Voujon



Taste:

Brouilly is a wine with a ruby robe and a red fruit nose of cherry and plum with mineral notes, developing in the mouth with very refined tannins and a pleasant structure.

Food and wine pairings:

Brouilly goes well with poultry, lamb, duck and cheese.

Vinification:

Traditional Beaujolais, semi carbonic.

Designation of origin	Brouilly
Cuvée	Voujon
Area	7 ha
Vineyard management	20 to 60 years old
Plantation density	10,000 vines/ha
Soil type	Granitic (pink rock called gohr)
Grape variety	Gamay noir à jus blanc
Average yield	50 hL/ha
Harvest	Manual



HEV High Environmental
Value