

THE CRUS DU BEAUJOLAIS

Côte de Brouilly

Côte de Brouilly "Brulhié"



Taste:

Côte-de-Brouilly is a wine with a ruby robe and silky, balanced tanins and fruit (bilberry) as well as a floral (iris) aromas and a mineral note.

Food and wine pairings:

Côte-de-Brouilly is great with 'jugged rabbit, braised meat in sauce.

Vinification:

Traditional Beaujolais, semi carbonic.

Designation of origin	Côte de Brouilly
Cuvée	Côte de Brouilly "Brulhié"
Area	1.15 ha
Vineyard management	40 to 50 years old
Plantation density	10,000 vines/ha
Soil type	Blue granit (porphyre)
Grape variety	Gamay noir à jus blanc
Average yield	45 hL/ha
Harvest	Manual



HEV High Environmental
Value