

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.

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



HEV High Environmental Value