

BROUILLY

LA ROCHE BLANCHE

2023

The southernmost Cru of the Beaujolais, the Brouilly draws its name from the Mont of the same name which overlooks its vineyard. Perched on top of this hill, a chapel built under the Holy Empire is dedicated to the Virgin Mary who protects the vine against powdery mildew. Essential site to enjoy the view.

COMPOSITION - PRODUCTION

TERROIR : Pink granite with marl-limestone substrates.

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Bottling February/March.

TASTING

This Brouilly with a deep coat and complex nose offers a winery mouth that combines with happiness and greed red and black fruits on a round and supple finish.

APPEARANCE : Ruby with purple shades.

NOSE : It exudes intense fruity scents like strawberry and raspberry.

MOUTH : Full of fruit, roundness and richness are also at the rendez-vous.

SERVICE

FOOD & WINE PAIRINGS : Charcuterie and puff pastry.

SERVING TEMPERATURE : 14°-15°

AGING POTENTIAL : 4 - 5 years

