



BROUILLY 100% GAMAY



VINEYARD

Grape variety: Gamay
Age: more than 55 years

Soil: Pink Granite
Training system: Gobelet

Our vines are trained in a sustainable way being attentive to the fauna and flora. Take care of the terroir is essential.

WINE MAKING

Harvesting: Hand made with selecting in the plots.
Vatting: Semi-carbonic and traditional fermentation between 6 to 9 days with temperature control.
Ageing: 5 months in stainless steel tanks.

TASTING

Color: Beautiful purple.
Nose: Concentrated and elegant with flowers and well ripen red fruits notes.
Bouche : Clear attack, good balance and silky tannins.

SERVICE

16-18 C. To taste with white creamy meats, a pan full of vegetables, herbs and raisins, blue cheese and for dessert: a fig pie!

