



BROUILLY 2020



- Appellation Brouilly - Cru du Beaujolais
- Estate vines 7.5 ha
- Soil composition Granite and Schist
- Harvest Manual
- Average yield 40-50 hl/ha
- Varietal 100 % Gamay
- Average Vine Age 53 years
- Pruning Gobelet
- Density of Vines 10 000 vines/ha

Description

Six villages have the privilege of sharing this subtle and enchanting cru, considered the darling of Parisian brasseries. The most southerly of all the Beaujolais Crus, Brouilly has good colour, backbone and is full-bodied revealing aromas of plums and peaches. Appellation size: 1 328 ha

Winemaking

Traditional vinification with controlled temperature.

Tasting note

The nose is very expressive with a nice bouquet of red fruits such as wild strawberry and raspberry. In the mouth, the fruit is crispy and shows a beautiful freshness. Good length at the end.

Suggested food pairings

Bold cheeses, T-bone steak or ribeyes, barbequed red meats, charcuterie and refined hors d'oeuvres.

Serving temperature

Between 12 & 14°C

Press review

Brouilly 2020 - 92 pts - James Suckling 2022

