

*The art of making wine in my family goes back to the French Revolution. This history provides a canvas for me to express myself through my craft of making wine, creating a feeling of personal freedom*

## ROBERT PERROUD BEAUJOLAIS CRU BROUILLY POLLEN

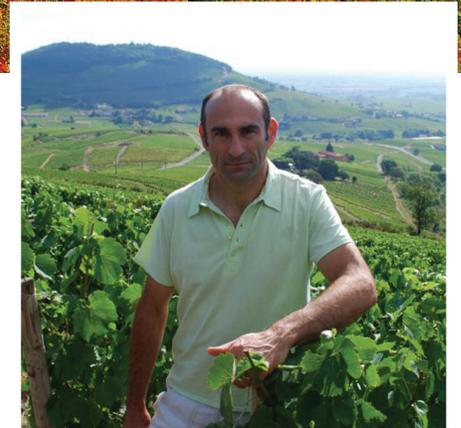


**T**erroirs Originels brings together a community of 30 vintners who continue to farm their land independently and all share the same passionate integrity to bring out the best authentic expressions of their specific heritage. The notion of conserving terroir is their priority and its protection is a vested commitment of each estate. Robert Perroud, a founding member and current President of Terroirs Originels, and his older brother Michel and their families now work together in working their vineyards in Brouilly and Cogy. All their newer vines are farmed organically while the older vineyards are cultivated sustainably. Their father taught them a respect for nature, people and the value of hard work. In addition to taking care of the family legacy, they also built a new energy producing sustainable home and bed & breakfast place beside their new winery in Cogy.

### VITICULTURE

The steep slopes of Balloquets are planted with wild flowers, and characterized with amethyst crystal located underground, incrustated in the red granite rocks with quartz, from which Pollen is the result. The vines are 75 years old.

Sustainable farming, favoring the biodiversity, grapes harvested in small cases.



### VINIFICATION

Fermentation begins spontaneously with native yeasts. The carbonic gases released by the crush then burst the grapes. This carbonic maceration captures the natural flavour of the fruit. Maceration for 15 days with whole clusters in concrete vats with very low sulfites added. The wine is then aged in large neutral oak barrels from Auxey-Duresse for one year on fines lees. It is lightly fined before bottling. 300 cases produced.



SKU: 767416

Region	Beaujolais
Classification	Brouilly AOC
Vintage	2017
Grapes	100% Gamay (cross of Pinot Noir and Gouais)
Vineyard	Les Saburins
Soil Composition	Red and pink granite with iron mineral called amethyst
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Carbonic maceration,
Aging	1 year in neutral oak barrels from Auxey-Duresse on fines lees
Alcohol	12.5%
Residual Sugar	0.42 g/l
PH	3.5 g/l
TA	3.31 g/l
Free SO2	20 mg/l
Total SO2	34mg/l

**TASTING NOTES**

In the glass this wine has a lovely purple colour with flecks of ruby. The nose is fruity and spicy with raspberries and blackberries, baking spices, and a hint of floral. The mouth is round and structured, underlined by a very slight sweetness finishing with a creamy length. Flavours of raspberries, blackberries and spice. Recommend decanting, cellar up to 15 years.

**PAIRING SUGGESTION**

This complex wine pairs well with roasted and braised red meats, venison, meat-filled pasta dishes, and mature cheese. It is a lovely accompaniment to cured meat and cheese, add with dark chocolate and raspberries to your board for a wonderfully sophisticated touch. Delicious with French Onion Soup on a cool Sunday afternoon.

**SALES FACTS**

- Sustainable farming, favoring the biodiversity, grapes harvested in small cases.
- Maceration for 15 days with whole clusters in concrete vats with very low sulfites added.
- Sustainable farming, favoring the biodiversity.