



Côte de Brouilly *Beaujolais Cru since 1938* - La Fournaise du Pérou -

Origin

We are in France, but it is often under a tropical climate that the harvesters here cut the grapes. The winemaker Robert PERROUD will tell you only the lamas are missing....

From the vines...

Varietal : 100% Gamay Noir.

Vineyard area : 4,25 acres.

Density of plantation : 4000 vines per acre.

Vine Age : 55 years old.

Plot : « Le Château ».

Soil type : Clay, schiste\ with andesite (blue volcanic rock with crystal).

Elevation : 270m.

Exposure : South.

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

Winemaking : Maceration for 15 days with whole clusters in concrete vats with very low sulfites added during winemaking.

Aging : Aged for one year in neutral oak barrels on fine lees.

Clarification : Light filtration.

... To the glass

A red robe with purple tints. This wine smells simply the south with racy, roasted, wild berries, garrigue notes and licorice. The palate is full with an amazing concentration, characterized with licorice, blueberries, violet and peonies notes, and nice mineral backbone. An outstanding complex finish!

Food pairings

Perfect to pair with games, lamb, and roasted chicken.

Practical information

- ★ Fruity and Savory for aging
- ★ **Aging potential** 0 - 15 years
- ★ **Service** Drink from 13°C

Annual production : 165 cases

« Everything is tailored to the needs of our vines and much effort is put forth by hand in the vineyard, because no great wine can be made without exceptional grapes! Which at my estate are handpicked, when fully ripened, by a happy and loyal band of harvesters and transported in small cases of only 50 kgs.. »

Robert PERROUD



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

