



**CLOS CACHET**  
the finest French wines

# DOMAINE DE BEL-AIR

## Brouilly 'Briante'

### 2021

01

**Provenance:**

Brouilly, Beaujolais

02

**Grape Variety:**

100% Gamay

03

**Pairing:**

Chicken in cream sauce,  
andouillette, or braised cushion  
of veal

04

**Serving:**

Temperature: 16-18°C



**Vineyard Cultivation:**

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont is producing Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his very well-located vineyards that is the key to these magnificent wines. The Brouilly Cru is the southernmost and most far reaching of the Beaujolais Crus, and owes its name to Mont Brouilly, in turn named for Roman lieutenant, Brulius.



**Vinification:**

All the grapes are harvested by hand with very careful sorting on arrival at the cellar to only keep the healthiest grapes at peak ripeness. Traditional, pneumatic pressing with partial destemming and temperature control. Vatting goes for 9 days with ageing in vats and tuns for 8 months.



**Tasting Notes:**

An impressive Brouilly with as much spicy character as violet aroma. On the medium-bodied palate the velvety tannins neatly match the subtle red fruit and the elegant acidity to create a very satisfying whole. Very long finish with spice and crushed rock minerality. Sustainable. Drink or hold. 93 pts, James Suckling.



**Soil Type:**

Silt-clay on the surface with schist and granit deeper down



**Method:**

High Environmental Value, Organic

**Clos Cachet**

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**Trade Portal**

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