

BROUILLY

LA COLLECTION AUJOUX

THE STORY

Brouilly covers a whopping 20% of Beaujolais' entire area and is split into six communes. The region's soils are broken down into two major types: pink granite and limestone-marl.

Brouilly is the wine to have on hand for any occasion because somehow, it always fits; there's a reason why it's the table wine of many bistro in France.

TASTING NOTES

Very beautiful cherry red color, fruity nose, round mouth on the fresh fruits of the garden; supported by supple tannins and elegant mineral complexity.

WINEMAKING

Manual harvest. Fermentation takes place in thermo regulated tanks for 25 days. After racking and waiting a period of 3 to 4 months on lies, the wine is filtrated and kept in stainless steel tank up to the bottling.

FOOD PAIRING

Pair well with turkey w/ wild rice and walnut stuffing, burgers, stir-fried chicken, pizza with spicy sausage, garlic roast potatoes, onion ring, cheese....

GRAPE VARIETIES

100% Gamay

