

DOMAINE LES ROCHES BLEUES LA CROQUANTE BROUILLY 2021



One couldn't ask for a better location than the position enjoyed by Jonathan Buisson and his Domaine Les Roches Bleues at the foot of the majestic Mont Brouilly in southern Beaujolais. The domain began in 1967 when Jonathan's grandparents, Annie and Louis Bassy, acquired a few hectares of vines with the strong desire to start their own estate. In 2017, Jonathan Buisson took over his family estate and began the transition to organic viticulture and natural wine production. His focus now is on producing the purest expression of his terroir as possible. Domaine Les Roches Bleues has ten hectares of estate Gamay vine.

Region: Brouilly, Beaujolais, France

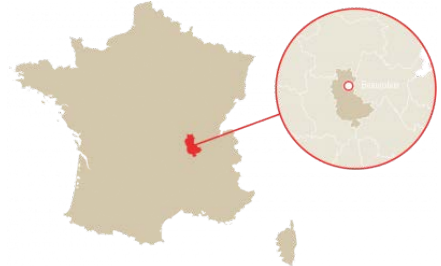
Notes: This Gamay has vibrant acidity and is filled with red fruits on the palate. Despite an initial acidity that is brighter and zestier than your typical Beaujolais, the finish and mouthfeel remain soft. An incredible 'glou-glou' style that is perfect for the summer season.

Alcohol by Volume: 12%

Best Served: 52°F

Grapes: Gamay

Pairings: Classic pairings include white fish, roast chicken, or grilled lamb chops with rosemary. However, burgers (turkey, beef, veggie, or whatever you prefer) are just as welcome. For a cheese board, lean towards fresh cheeses such as chèvre, feta, or brie.



What do you think? ★★★★★