



Brouilly 2020 6x75cl

Winemaker Notes

The Brouilly wine is one of the most attractive of Beaujolais. It is round with touches of violet and iris with a deep colour.

Vineyard

The Beaujolais vineyards are situated in the southernmost part of the Burgundy region. The Brouilly ones are on the Mont de Brouilly slopes, between Villefrance sur Saône and Mâcon.

Winemaking

The wine is vinified with whole bunches in partly closed vats and partly open wooden vats - this semi-carbonic maceration lasts 10 to 12 days.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted Red Meats

A great match for roasted white meats like chicken, turkey, and pork, as well as light salads or creamy risotto dishes.



Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14.00%

Residual Sugar

1.3 g/l

pH

3.52

Total Acidity

5.32 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

24/02/2025