



PIERRE-MARIE CHERMETTE

Brouilly is the southernmost of the Beaujolais Crus. It is in the heart of our winemaking region and dons a very Beaujolais personality, making this a congenial wine to enjoy on any occasion with a wide variety of dishes. Our plot, at the foot of Mont Brouilly, is covered with granitic scree from Mont Brouilly that gives structure to this wine that is sound and pure on the palate.



VINES & TERROIRS :



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Grape Variety: Gamay
 Name of the cuvée: Brouilly « Pierreux »
 Color: Red
 Vintage: 2023
 Age of vines: 30 years
 Terroir: Granitic scree following the erosion of Mount Brouilly, of dark colour and some blue.
 Type of culture: Sustainable agriculture with HVE3 Certification, pruning Gobelet.
 Type of harvest: Manual harvest
 Density feet/ha: 6 900
 Surface: 1.6 Ha
 Yield: 50 hL/Ha
 Production: 10 000 bottles
 % vol alcohol: 13 %



VINIFICATION & AGING :

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Vinification: Traditional Beaujolais vinification with whole bunch: half-carbonic with two pumping per day, maceration 10 to 12 days in vats with indigenous yeasts.
 Aging: During 5 to 8 months in old oak tuns "foudres".
 Cellaring: To drink it young on the fruit or can be kept for up to 8 years. Peak 2-4 years.



TASTING NOTES :

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Eye: Deep dark ruby.
 Nose: Starting on the floral side (violet), followed by deeper, ripe fruit aromas.
 Palate: Both fine and fleshy. Beautiful pure and straight structure, built on round tannins. The finish is long and fresh.



MATCHING IT WITH FOOD :

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Brouilly has the great advantage of being the perfect partner to a multitude of dishes. Original pairing: with quail and truffles or an oxtail risotto **Serving temperature: 13-14 °C**