



Brouilly

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The Beaujolais Region contains 10 Crus. Brouilly is one of them.

The Brouilly appellation is produced on the communes of Odenas, Saint Lager, Quincié, Cercié, Charentay and Saint-Etienne la Varenne, all of these are situated in the Rhone region.



Grape Variety

100% Gamay.

Tasting Note

Colour	A fine ruby-red hue with purple tinges, very typical of GAMAY, the grape variety from which this wine is made.
Nose	Very fine aromas of fruit (strawberries, cherries, blackcurrants) and flowers.
Palate	It fills the mouth with very harmonious fruit, supple, well structured without being tannic and a very fine finish.
Ageing	A very attractive wine, already very pleasant, which is good for drinking young or laying down for two to three years.
Service	The serving temperature should be around 16°C (61°F).

Food Pairing

Throughout an entire meal, but reserved for grilled or roast meat (generally red). It may also be served with



BOURGOGNE
LOUIS MAX
FONDÉ EN 1859
NUITS-SAINT-GEORGES

mild or medium cheeses.