

CHATEAU BLACERET ROY

AOP Brouilly
Red

PRESENTATION

In the heart of Beaujolais, Château Blaceret Roy is a historic estate where tradition meets modernity to produce wines of authentic character and finesse. Planted on classic granite soils, the vineyard is ideally suited for Gamay, the emblematic grape of the region. The estate embraces a sustainable approach to viticulture, favoring careful soil work and minimal chemical intervention to respect the natural balance of the land. Manual harvesting ensures rigorous grape selection for each vintage. In the cellar, vinification follows traditional Beaujolais methods, notably semi-carbonic maceration, which enhances fruit expression and suppleness. Some cuvées are aged in oak barrels, adding structure and complexity. The wines stand out for their freshness, elegance, and vivid red fruit and spice aromas a true expression of Beaujolais.

VARIETAL

Gamay 100%

TERROIR

Granitic soil

IN THE VINEYARD

Traditional goblet pruning method, typical of old-vine Gamay on granitic slopes.

HARVEST

Manual or machine-harvested depending on plot and maturity.

WINEMAKING

Semi-carbonic maceration lasting 10 to 12 days to enhance fruit expression and preserve freshness.

AGEING

Aged in stainless steel vats to maintain the purity of aromas and a supple texture.

SERVING

Serve between 13 and 15°C.

AGEING POTENTIAL

2 to 3 years

TASTING

This wine opens with expressive aromas of strawberry and raspberry, lifted by subtle mineral undertones. The palate is round and supple, with well-integrated tannins and a silky mouthfeel that enhances the wine's accessibility and charm.

VISUAL APPEARANCE

Bright ruby with shimmering highlights

AT NOSE

Fresh red berries (strawberry, raspberry), light mineral touch

ON THE PALATE

Supple, round texture with soft tannins and a fresh, delicate finish

FOOD PAIRINGS

This smooth and fruity red pairs beautifully with roasted Bresse chicken and golden potatoes, as well as vegetarian dishes like couscous with seasonal vegetables or smoky eggplant caviar. Its versatility and finesse make it a great partner for Mediterranean-inspired cuisine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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