





Burgundy, Cave de Fleurie, AOC Brouilly, Rouge

AOC Brouilly, Beaujolais, France

1927 It was on this date that the winegrowers of Fleurie got together to sell their first Beaujolais grapes. Since then, successive families have pursued their commitment to the Cave de Fleurie: the elders have built and developed the image of our winery, with strong, important personalities who have left their mark and helped the whole Beaujolais region to progress. Marguerite Chabert, President from 1946 to 1984, was one of them.

PRESENTATION

The Cave de Fleurie has 280 members.

It cultivates 300 Ha in 13 Appellations (Fleurie, Moulin à Vent, Chiroubles, Chénas, Juliénas, St Amour, Régnié, Morgon, Brouilly, Bourgogne Blanc, Beaujolais Blanc, Beaujolais and Beaujolais-Villages).

It is the leading producer of the Fleurie Appellation d'Origine Contrôlée.

TERROIR

Granite, siliceous-clay and calcareous-clay alluvium.

WINEMAKING

At the end of maceration, the fermented grapes are gently conveyed to the presses on a conveyor belt system.

AGEING

Each cuvée is aged in vats to preserve the fruit potential and freshness of future wines; the most structured cuvées spend several months on lees, in oak barrels or in foudres

VARIETAL

Gamay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

This wine has a deep, purplish color with garnet highlights. The powerful, intense and delicate nose features red berries such as strawberry, blackcurrant and raspberry, as well as hints of menthol and laurel. With its supple, generous attack, this Brouilly offers a structured evolution. The candied fruit nuances reveal a persistent, harmonious finish.

FOOD PAIRINGS

Ideal with pierrades, entrecôte à la plancha or spring lamb navarin.

