



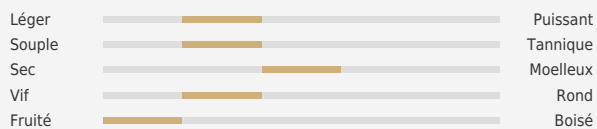
BROUILLY 'LES BRÛLHIÉS'

PRODUIT

Laurent Martray's Brouilly « Les Brûlhiés » cuvée embodies the elegance and precision of an exceptional terroir located on the slopes of Mont Brouilly, within the Côte de Brouilly appellation. Planted in 1916, this historic plot boasts a unique volcanic and stony soil, which gives the Gamay a pure, structured, and distinguished expression. The harvest is entirely manual, followed by a short vatting period of 8 to 10 days, then aging in old barrels, preserving the integrity of the fruit without masking the finesse of the vintage.

« Les Brûlhiés » seduces with its complex nose of black fruits, violets, and smoky minerality, and develops a silky, fresh, and taut structure on the palate, with a long and elegant finish. This is a Brouilly full of character, made for aging, which reveals a contemporary and ambitious vision of Beaujolais, signed by one of its most demanding winemakers.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Beaujolais / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	5 ans
Cépages	Gamay