



BROUILLY

PRODUIT

Located in the south of Beaujolais, the Brouilly cru benefits from a varied terroir combining granite and alluvial soils that gives rise to wines that are both charming and distinctive. Maison Drouhin's Brouilly reveals a vibrant nose of fresh red fruits such as cherry and wild strawberry, enhanced by a subtle floral touch. The palate is supple, round, and delicious with a beautiful liveliness and discreet tannins that support a delicately fruity finish. The precise and respectful vinification of the Gamay grape variety allows it to preserve all the natural expression of the fruit and the terroir. Ideal at the table with bistro cuisine such as charcuterie, roast poultry, or mild cheeses.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Vif		Rond
Fruité		Boisé



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	2 ans
Cépages	Pinot Noir