



BROUILLY

Domaine de la Grange Vougeon

The Terroir

Soil is mostly granite on large rock plateaus.

Vineyard exposure is South / Southeast.

The vines are growing at an average of 250m (800ft) above sea level and are an average of 65 years old.

Output is considered moderate at 45 hectolitres per hectare.

The domain is owned by a family of winegrowers spanning over three generations; today, Roger Gerin and his son Sylvain oversee the vines and domain.

Varietal / Cepage

Gamay, red grape with white juice

Vinification

Grapes are picked by hand and carefully sorted before arriving at the Beaujolais Cellars in Quincie. During the fermentation traditional Beaujolais methods are utilized including strict temperature controls during the entire process to maintain the highest integrity and structure of the wine. Fermentation occurs for about 7 days in tanks and is followed by pneumatic pressing.

Description

Garnet red in color with a very fruity nose filled with small red fruits and strong hints of blackcurrant and cassis that fill the mouth with wonderful fruit flavors and round well balanced finish.

Food Pairing

Ideal with small game, duck confit, green peppers, coq au vin of Brouilly and blue cheese.

Suggested Serving Temperature

Serve slightly chilled around 15°C (60°F).

Best consumed from 1 to 4 years after bottling.



GRANDS TERROIRS & SIGNATURES

Lieu Dit « Montmay-Les Jacquets » - BP 10 - CD 9 - 69 430 QUINCIÉ-EN-BEAUJOLAIS - FRANCE

Tel : 00 33 4 74 03 52 72 / Fax : 00 33 4 74 03 38 58 – e-mail : contact@signevigneron.com - www.signevigneron.com

SA au capital de 896 000€ - SIRET 412 788 770 00045 – RCS Villefranche – TVA Intracommunautaire FR 11 412 788 770 – Accises FR006537E5183 – Code NAF 46.34Z

Nouvelles valeurs, Plaisirs Nouveaux