

Estate Les Frères PERROUD

Family estate for generations



Brouilly *Beaujolais Cru since 1938* - La Pente -

Origin

It was for me evident to propose a organic certified Brouilly. I bought this parcel 13 years ago near Cercié and I have replanted vines in order to produce a wine with respect for nature. It is my motto for many years now.

From the vines...

Varietal: 100% Gamay Noir

Density of plantation: 2500 vines per acre

Vine Age: 5 years old

Soil type: Stony ground

Elevation: 250m

Exposure: South

Farming: Estate certified HVE. Organic certified farming and agroecology

Winemaking: Carbonic maceration.

Aging: Aged for 9 months in wooden oak barrels.

... To the glass

Ruby robe with purple reflections. The nose is fresh and minty with a pleasant saline taste. The mouth is fresh and long with a lot of aromas of crunchy black fruits (blackberry, blackcurrant), almond, cashew; supported by supple tannins and a good acidit

Food pairings

Ideal as an aperitif or with a meal (for examples : mixed salad, white meats, goat cheese...)

Practical information

- ★ Fruite and Savory
- ★ **Aging potential**
0 - 5 years
- ★ **Service**
Drink from 13°C

Robert PERROUD



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« Beaujolais is the birthplace of our childhood, it is our dreams and holds the core values of our education. Our father left behind a great legacy and as a winemaker taught us respect for people, nature and hard work. We decided to invest together in our r »

