



Brouilly Château de la Perrière

History and terroir :

The descendants of an ancient Beaujolais family, the two brothers, Luc, a winegrower for the last twenty years, and Arnaud, a trained biologist, run the 15 hectares of vineyards on their own. Brouilly represents 11 hectares.

They both take every care in cultivating their vines and use traditional vinification techniques.

Tasting :

This Brouilly has a brilliant ruby colour and a range of fruity aromas (raspberries, Morello cherries, blackcurrants). Clean-tasting with plenty of fruit flavours. The tannins are fine and elegant. Good balance between fruit and substance. May be kept 2-3 years. We recommend to taste this wine at 15 °C.