



## Brouilly Sélection Georges Duboeuf

### ***History and terroir :***

Brouilly, the most southerly of the Beaujolais “crus”, is also the most exuberant. It is the biggest “cru” in terms of volume and the most extensive. Its vines form a cordon around the base of the impressive Mont Brouilly, stretching over the six communes of Odenas, Quincié, Cercié, Saint Lager, Charentay and Saint Etienne la Varenne.

### ***Tasting :***

This Brouilly, with its intense crimson colour, releases powerful, harmonious red berry aromas mixed with floral expressions.

The wine is rich with a lively body, fruity balance, and good tannin structure. It is ready to drink, but may be kept two years. We recommend to taste this wine at 12-13 °C.