



Georges Duboeuf Brouilly Prestige

History and terroir :

We have created this blend by first going to the village of Odenas for the structure, exploring the hillsides of Saint Lager for finesse and elegance, then down towards Cercié to give this blend its fruity notes. The final touch was found in Quincié for the more lively, fruity and floral aromas that make up the final bouquet of this delicious gourmet wine.

Tasting :

A beautiful, dark garnet blend, a nose of red berries with scents of blackcurrant, raspberry, and notes of violet, peony and spices. Its rich substance is the result of meticulous blending, which gives this heady wine good keeping potential. We recommend to taste this wine at 12-13 °C.