



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

## BROUILLY

### GRAPE VARIETY

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Gamay

### CONTROLLED APPELLATION

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The Brouilly appellation is part of Beaujolais. The vineyards spread over 6 communes surrounding Mont Brouilly. This is the largest appellation of Beaujolais in terms of area.

### LOCAL SOIL

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Clay and limestone and siliceous

### WINE-MAKING

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Traditional. Handpicking. Followed by a semi-dry method of maceration. Whole bunches are vinified in stainless steel tanks to produce fruity wines.

Maturation in stainless steel tanks for 9 months.

### CHARACTER AND STYLE

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The color is deep ruby. The nose is pleasant with aromas of ripe fruit. In the mouth it is fruity Brouilly, well flavored. We find notes of cherry, blackberry and strawberry. The finish is long, with freshness.

### AGEING AND SERVICE

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To drink young. Temperature of service : 13-14°C

This Brouilly marries well with a variety of dishes, such as “blanquette de veau”, or a side of beef. Otherwise, enjoy the aperitif with a good Italian ham.

