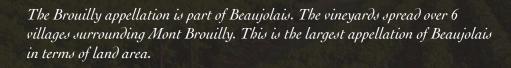




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Traditional. Handpicking. Followed by a semi-dry method of maceration. Whole bunches are vinified in stainless steel tanks to produce fruity wines.



Maturation in stainless steel tanks for 9 months.



Clay and limestone and siliceous

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TASTING The color is

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



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



This Brouilly goes well with numerous dishes, such as "blanquette de veau", or a side of beef. Otherwise, enjoy it as an aperitif with a good Italian ham.



