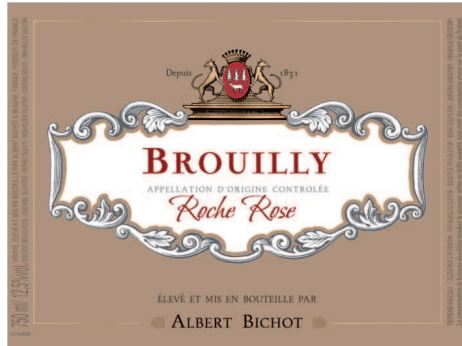


## BROUILLY "ROCHE ROSE"



### Beaujolais

### Gamay

### AOC Village

#### The vineyard:

Pink granitic soil

#### Vinification:

Temperature-controlled stainless steel tanks  
 10 days

#### Ageing:

100 % in vats  
 8 to 9 months

*Located in the southern Beaujolais, Brouilly is one of the most well-known and geographically widespread vineyards in the region. The vines here flourish on a steep slope composed of diverse types of soil and rock, but which are predominantly pink granite ("gohr") based.*

### Tasting notes

This Brouilly Roche Rose is redolent of subtle aromas of wild cherry, blackcurrant, and blackberry with a hint of spice. The palate is refreshing and fleshy with supple, well-integrated tannins. The finish is refreshing with lasting fruitiness.

### Food/wine pairing

This wine is a fine accompaniment to barbecued, grilled and roasted meats, as well as mild cheeses.

### Serving and cellaring

Serve at 14°C. (57°F)

Enjoy this wine when young or within 5 years in order to fully appreciate its fruitiness.

