



Réserve de Beauvoisie - Brouilly Beaujolais - Brouilly AOP

Vineyard

The wines are selected from vines located on the hillsides of the Beaujolais region. The appellation owes its name to Mont Brouilly, which lies at the centre of the appellation.

Vinification

Semi-carbonic. This is a traditional Beaujolais technique, which involves vinifying the grapes with their stalks. Fermentation thus begins inside the berry, which contains all the future fruit and flavour of the grape.

Tasting

Supple and fresh, with a nose of red berries. Ideal with sausages. Best served at 12-14°C.

Grape variety: Gamay

Taste and flavour: Light and fruity

Alcohol content: 12.5

Allergen : Sulfites