

# CAVE DU PERRÉON

## BROUILLY



The Château du Perréon was built at the end of the 18<sup>th</sup> Century by the Barons of the Vauxonne. It remained the property of this illustrious family until 1892. In 1958, several wine growers decided to acquire the property in order to restore its noble heritage by building one of the largest wine cellars in the region. One of the 10 Crus of Beaujolais, Brouilly is the largest and known for its elegant and fruity red wines. The appellation takes its name from Mont Brouilly, a volcanic hill in the heart of Beaujolais. The region's granite and clay soils dotted with the famous “Brouilly blue stones”

provide the ideal growing conditions for the Gamay grape.

<b>Region:</b>	Beaujolais
<b>Appellation:</b>	Brouilly
<b>Established:</b>	1958
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Volcanic soil with granite and clay
<b>Vineyard:</b>	40 ha
<b>Grape Varieties:</b>	100% Gamay
<b>Avg Age of Vines:</b>	30-50 years
<b>Yield/Hectare</b>	55 hl/ha
<b>Annual Production:</b>	200,000 bottles

**Vinification and Élevage:** After the harvest, the grapes undergo semi-carbonic maceration. Maturing takes place in stainless-steel tank to maintain the freshness of the wine.

**Tasting Notes:** Brilliant ruby red color with purple highlights. The nose reveals intense aromas of fresh red and black berries (raspberry and blackcurrant). On the palate, the wine is round and well-balanced with silky tannins followed by a long finish. Enjoy this wine with a variety of bistro fare such a pâté, rillettes, steak tartare, steak frites, roasted chicken, and baked ham.

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