



Wine: Cote de Brouilly
 Producer: Dufouleur Père & Fils
 Vintage: 2010
 Grape: Gamay 100%
 Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand. They have immediately been put (without taking the stalks off) into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds have then been pressed and blended with the free run juice. The wine then matured in stainless steel vats to keep all of its aromatic freshness.

Tasting notes

Nice deep red-ruby robe, tints of purple, limpid and brilliant. Open and pleasant aromas of ripe fruits (grape, prune, cherry) and flowers (iris) with a touch of spices on the second nose. Clean attack in mouth, round, fresh, well-structured, full, soft and ripe tannins, elegant and persistent on fresh fruits aromas.

Food pairing

Enjoy it with grilled or roasted meats (l- bone's or sirloin's steaks, grilled ribs not too spicy, leg of lamb), or in red sauces ("entrecôte marchand de vin") broiled ham and sausages. May also be served with light cheeses.

Serving temperature

13°C

(Indeholder sulfitter)

