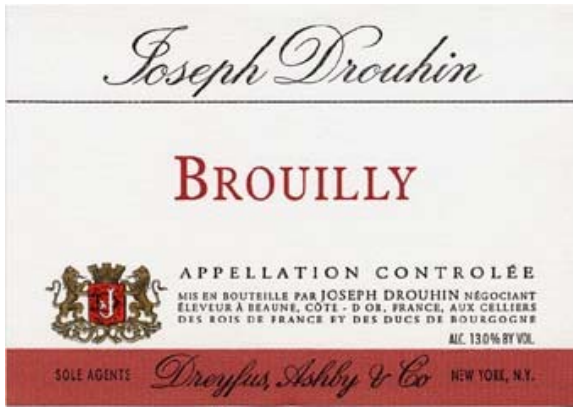


FACT SHEET



Product: Brouilly
Négociant: *Joseph Drouhin*
Appellation: Appellation Brouilly
Controlée
Classification: *Cru* (a classified growth)
Grape Varietal: 100 % Gamay
Alcohol
Strength: 13 percent

Vineyards: Brouilly is one of the most famous Crus of Beaujolais and the most Southern one. The hill where the vines grow (Mont Brouilly) looks like the cone of a volcano, with a small church on the top. The slopes are steep and crisscrossed by small, narrow roads.

Soil: The soil is made of pink and black granite : an excellent terroir for the Gamay grape which grows extremely well here.

Viticulture: The type of pruning is called "gobelet," different from the "Guyot" system used in the Côte d'Or for Pinot Noir: there are no wires between the vines; each plant grows by itself, independently from the others.

Vinification: Mechanical harvest is forbidden: the grapes are picked by hand. The alcoholic fermentation is rather short: 6 to 7 days. In many ways, the vinification follows the classic methods in use for the great red Burgundies: low yields and ageing in oak barrels for at least 8 months.

Shipped
to US: 200 cases/year on average

Description: The wine is deep ruby in color, while the bouquet reveals aromas of violet, lilac and sometimes wild blackberry. The tannins are supple and the flavors are long lasting on the palate.

Serving ideas: Versatile with all kinds of food, especially simple and flavorful dishes such as hors-d'oeuvres, charcuterie and white meats. Serve slightly cool.

Bottle Size: 750 ml

Suggested Retail
Price/bottle: '04 - \$17.00; 05 - \$17.00

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