



Domaine Pierre-André Dumas

Brouilly Red 2018

Region :	Beaujolais
Name :	Brouilly
Color :	Red
Vintage :	2018
Grape varieties :	Gamay (100%)
Alcohol :	13 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

Sustainable viticulture.

Traditional hand picking.

Partial destemming, Fermentation in Epoxy-resin-lined-cement vats, Partial carbonic maceration, Remontage.

Ageing in old foudre (large oak vat), Light filtering, Traditional corks.

Sols granitiques.



TASTING

EYE : Cherry-red colour, brilliant, ruby red highlights.

NOSE : Expressive, fruity, subtle peony aromas, generous cherry aromas, generous red fruit aromas.

MOUTH : Crunchy, rich, subtle white flowers overtones, generous cherry hints, subtle spice hints, fresh tannin, round, slightly mineral, good intensity, good length.



SERVICE

OPERATING TEMPERATURE : Between 14° and 16°.

GUARD : To be consumed between 2021 and 2026



FOOD AND WINE PAIRING : For the aperitif, Grilled red meats, Filet mignon of pork, Roast chicken, Unaged cheeses

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