

MARY TAYLOR WINE

THINK OUTSIDE THE GRAPE

BROUILLY 2022

From the southernmost of the cru villages in the Beaujolais, this appellation is known for its famous mountain, the « Mont Brouilly ». Crushed berries, bark and orange leaves of this fresh and stony red. Hand harvesting, biodiversity in the vineyards with rows of forest lining the plots, whole clusters, natural yeasts and ageing in gentle cement vats leads to a wine savory with fine, crunchy tannins.

Vins du Beaujolais
2022

Brouilly
appellation d'origine contrôlée

Mis en bouteille par Marine Descombe
Saint-Étienne-des-Oullières
Beaujolais
Produit de France

750 ml

13% Alc/Vol

100% Gamay

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BROUILLY RED WINE
MISE EN BOUTEILLE À F-69460 SAINT-ÉTIENNE-DES-OULLIÈRES PAR MARINE DESCOMBE
750 ML / 13% ALC BY VOL. / PRODUCT OF FRANCE / CONTAINS SULPHITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



IMPORTED BY MARY TAYLOR WINE, NEW HAVEN, CT

RED WINE

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A Mary Taylor Selection

CA CRV



TERROIR

Soil : Stony soils of old alluvium.

Climate : Temperate climate with a favourable sunlight, but with high variations due to conflicts between ocean, continental and Mediterranean influences.

Grapes : Gamay 100%.

VINIFICATION

Hand harvesting with a strict sorting both in the vineyard and the cellar. Whole clusters. Alcoholic fermentation in concrete tank activated with natural yeasts. Maceration for 12 days. Ageing in concrete tanks for 15 months.

TASTING NOTES

COLOUR : Ruby red.

NOSE : Elegant notes of red fruits (strawberry, raspberry), little black fruits (blackberry, blueberry) with slight notes of liquorice.

PALATE : Full-bodied and rounded wine in the mouth. Lively aromas of black fruits with elegant tannins.

FOOD MATCHES : Red meats, charcuterie.

SERVICE TEMPERATURE : 14 - 16° C