



GEORGES
DUBŒUF

BROUILLY

Georges Dubœuf Selection

PROFILE

Appellation :	AOC BROUILLY
Cépage :	Gamay Noir à Jus Blanc
Altitude :	250-350 Meters
Surface :	1316 Acres
Sol :	Granite and schist, poor, dry, poor



BACKGROUND AND CHARACTER

Brouilly, the most southerly of the Beaujolais "crus", also turns out to be the most exuberant: an indisputable example of (nearly) human geography! It is also the biggest "cru" in terms of volume and the most extensive. Its vines form a cordon around the base of the impressive Mont Brouilly, stretching over the six communes of Odenas, Quincié, Cercié, Saint Lager, Charentay and Saint Etienne la Varenne. It is said to have got its name from a certain Brulius, a lieutenant in the imperial Roman region. It is tempting to imagine that the officer, working under Julius Caesar's orders, showed proof of a character as solid and jovial as this most delicious of the Beaujolais "crus"! Known and admired on the five continents, Brouilly is a great ambassador for quality French red wines.

VINIFICATION

Fermentation temperature :	28-30 °C
Malolactic fermentation :	Not filled in
Oak cask maturation :	NO

TASTING NOTES

This Brouilly, with its intense crimson colour, releases powerful, harmonious red berry aromas mixed with floral expressions (violets). The wine totally fills the mouth with its rich, full, lively substance and reveals a good balance with its fruity aromas and good tannin structure. It is ready to drink, but may be laid down for another two years.



. FOOD AND WINE AFFINITIES :
Roast poultry, duck filet, red meals, cheese

. TEMPERATURE : **12-13 °C**