PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

# BROUILLY




## GRAPE VARIETY

Gamay

## TERROIR

Granite and volcanic rock soils. The vineyard is ideally situated, benefiting from excellent sun exposure.

## VINIFICATION

The grapes are harvested by hand. Once destemmed, they are transferred to stainless-steel tanks for pre-fermentation maceration, vinification and ageing.

## TASTING NOTES

The aromatic profile is more fruity than floral, with vibrant red fruit, plum and subtle mineral notes that faithfully express the character of Gamay. On the palate, the tannins are supple, with finesse and freshness. A lively, juicy Brouilly that is both generous and approachable.

## FOOD & WINE PAIRINGS

Perfect with salt pork and lentils, Lyon-style charcuterie, Cîteaux or Reblochon cheese. Or simply flank steak and fries at a classic French bistro!

## AGEING POTENTIAL

2 to 4 years.

## SERVING TEMPERATURE

Between 13° and 14°C.

AEGERTER DOMAINES & SIGNATURES
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