Domaine Guillot - Gonin

TECHNICAL SHEET

# Brouilly

*Corinne Gonin*

Appellation Brouilly Contrôlée · Cru du Beaujolais · Red wine




| ALCOHOL | SERVE AT | CELLARING |
|---|---|---|
| 13% vol. | 16 °C | 7 years |

## The wine

| | |
|---|---|
| GRAPE VARIETY | Gamay |
| SOIL | Granite and decomposed schist |
| LOCATION | West-facing slopes in the village of Quincié |
| VINEYARD | A single plot of vines around 50 years old, goblet-pruned (gobelet) |
| HARVEST | By hand |
| VINIFICATION | Grapes macerated in vat |
| AGEING | 9 months in vat |

## Tasting notes

**Colour** Velvety carmine.

**Nose** A fruity bouquet reminiscent of blackcurrant jam.

**Palate** Round and supple, with silky tannins and lovely aromatic length.

## Food pairing

Roast poultry of all kinds, braised beef or a Charolais rib-eye steak.

4305 Voie Romaine, 69910 Villié-Morgon, France • contact@domaine-guillot-gonin.fr • domaine-guillot-gonin.fr