

2023 Brouilly, Louis Tête



Country: France

Region: Beaujolais

Sub-Region: Brouilly

Grapes: Grape Gamay 100

Tasting Note:

Beaujolais is the Gamay grape's happy place and this bright, chirpy wine, from one of the region's finest villages, judiciously balances red fruits and light spice.

Winemaking:

"Semi-carbonic maceration : wine-making with whole bunches Stainless steel vats."

Vineyard :

"Ground made of blues rocks in the top. AOP area is located at the bottom of Mont Brouilly. Different types of terroirs, from dry granite to thick and alluvial land of Saône."

Food matching:

Ideal match with autumn dishes : vegetables terrine, stuffed mushrooms, quails or veal fillet with mushrooms, red fruits soup.

Code 24996123	Practice Yes
Product STILL	Acidity 3.56 g/L
Style Red, Light and Juicy	Residual Sugar 1.4 g/L
pH Level 3.59	Organic No
ABV 13.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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