

A.O.P. BROUILLY

HERVE LONGEFAY SELECTIONS



GRAPE VARIETY 100% Gamay

TERROIR

Sol : Poor, acidic granite sand

Altitude : 220 mètres

Vignes de 35 ans d'âge

Exposition : Sud Est

WINE MAKING

Hand-picked to preserve the integrity of the grapes during vinification. Semi-carbonic fermentation is short (8 to 10 days)

Aged in stainless steel vats.

ALCOHOL CONTENT 13% vol.

TASTING NOTES



Purple color

A distinctive nose a ripe red fruits and pepper

Well balanced with a generous range of red fruits flavors, with sweet tannins.

FOOD AND WINE PAIRINGS

Fillet of beef, duck breast, couscous, barbecue as well as asian food : sushi, maki

Ageing potential : 5 to 7 years

Serving temperature : 13° to 15°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles