



Côte de Brouilly *Beaujolais Cru since 1938* - Foudre n°5 -

Origin

Chalked on a big red wooden vat "# 5", circled in red, "Foudre #5" contains a noble Gamay. Number 5 is a lucky number....

From the vines...

Varietal : 100% Gamay Noir.

Vineyard area : 3 acres.

Density of plantation : 4000 vines per acre.

Vine Age : 55 years old.

Plot : « Les Sansons ».

Soil type : sand and granite.

Elevation : 250m.

Exposure : West slope of Brouilly hill.

Farming : Sustainable farming, favoring the biodiversity, grapes harvested in small cases.

Winemaking : Semi-carbonic maceration with whole cluster for 12 days, very low sulfites added.

Aging : Aging in wooden vats for 9 months called "Foudre Beaujolais".

Clarification : Light filtration.

... To the glass

Red garnet robe with purple tints. Powerful nose with red berries, cherry and licorice combined with a mineral backbone and roasted notes. The palate is ample and balanced with stone fruits, peach and velvety tannins. A long and racy finish!

Food pairings

Try it with grilled meat, roasted chicken, pork chops and mexican food.

Practical information

- ★ Fruity and Generous
- ★ **Aging potential**
0 - 5 years
- ★ **Service**
Drink from 13°C

Annual production : 165 cases

« Everything is tailored to the needs of our vines and much effort is put forth by hand in the vineyard, because no great wine can be made without exceptional grapes! Which at my estate are handpicked, when fully ripened, by a happy and loyal band of harvesters and transported in small cases of only 50 kgs.. »



Robert PERROUD

Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

