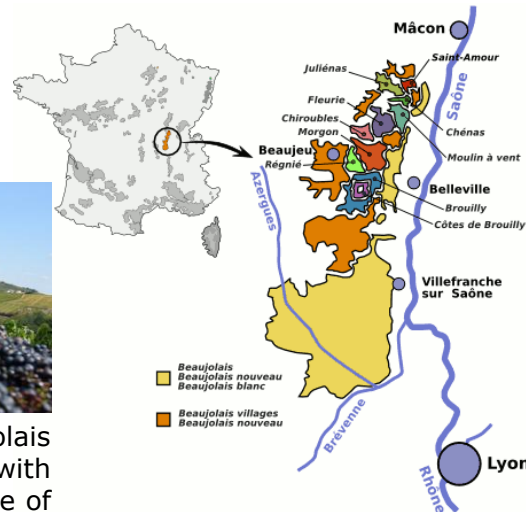




ROBERT PERROUD "FOUDRE # 5"

CÔTE DE BROUILLY 2023

"CRU DU BEAUJOLAIS"



Côte de Brouilly, or hillside of Brouilly, is one of 10 "Crus" of the Beaujolais wine region. Completely encircled by Brouilly and four times smaller with only 750 acres, its vines are planted solely on the higher elevated slope of the volcanic "mount Brouilly". Terroir there is know as the "Pierre Bleue", or blue stone, a granite laced with volcanic porphyry, or crystallized mineral deposits. This rich decomposed soil results in highly scented, finely concentrated and age-worthy wines.

Robert Perroud represents the seventh generation of his family to farm this twelve-hectare estate, which dates back to 1789 and the French revolution. The vines average 50 years of age with some of them over 80 years exploring all the potential of the Terroir. The name Foudre n° 5, or "Oak cask # 5", refers to the number of the single cask used to make this wine of only 165 cases production. It's also a reference to "Chanel #5" for the perfume character of the wine.

SOIL TYPE _____

Sand and granit. Single plot "Les Sansons". West slope of Brouilly Hill.

VARIETAL _____

100% "Gamay noir à jus blanc" with vines of 50-year-old in average

CULTURE _____

Organically certified viticulture.
Use of natural fertilizer.
Natural grass cover and wild flower kept in the vines to favor the biodiversity.
Harvest by hand in small 100 lb crates.

VINIFICATION _____

Semi-Carbonic maceration (whole cluster) with natural yeast
12 days, in concrete vats with punching of the cap, "Délestage" (rack-and-return) and pump-over.
Ageing during 9 months on lees in neutral oak casks, "Foudre Beaujolais"

TASTING NOTES _____

Expressive aromas of black cherry and blue fruits. Medium-bodied while staying fleshy and ripe. Elegant spicy tone of white pepper. Very nice intensity on the finish with floral-driven persistence.

Other "Cru" of the Beaujolais available:

- Julié纳斯 & Chénas Pascal Aufranc*
- Morgon & Régnié Jean-Michel Dupré*
- Moulin à Vent & Fleurie Yohan Lardy*
- Sparkling Gamay Rosé & White, Franck Besson*

