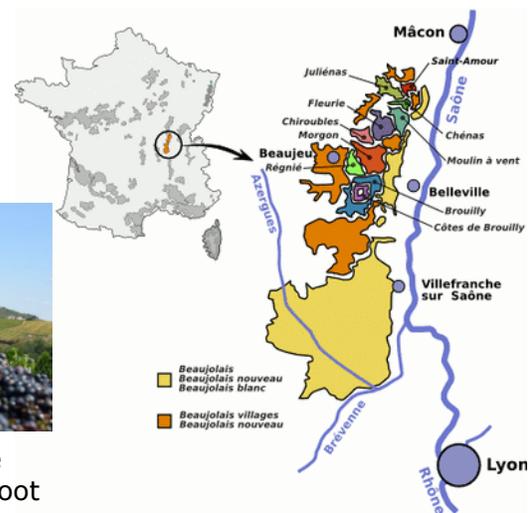




ROBERT PERROUD "L'ENFER DES BALLOQUETS"

BROUILLY 2021

"CRU DU BEAUJOLAIS"



Brouilly is the southernmost appellation among the 10 "Crus" of the Beaujolais wine region. The vines are planted on gentle slopes at the foot of the granite made "mount Brouilly" that gives the name to the appellation. This charming region is also called "Les pierres Dorées" (golden stone), name after these yellow ochre colored villages from which this region earned the name of "The small Tuscany".

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. This wine had been named after the steep slopes of Balloquets hill (40%) facing the Mount Brouilly the other side of the valley. These slops being extremely difficult to work and harvest, it has been historically known as "l'Enfer", or hell.

SOIL TYPE _____

Pink granite and clay. Southeast exposed steep slope (40%)

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 _____

"Deep ruby notes. A lot of energy and freshness with bitter cherry and blueberry aromas dominating. Subtle tannins with elegant floral and mineral driven finish. Delicious blue fruit persistent".

-- 92pts Wine Enthusiast - Roger Voss on March 2023

Other "Cru" of the Beaujolais available:

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

