



Bin No:  
0205

*Wine:* **Brouilly – Les Saburins 2013 Vt**

*Country:* France

*Region:* Beaujolais

*Village:* Cru de Beaujolais

*Appellation:* Brouilly A.C.

*Producer:* Maison Latour

*Vintage:* 2013

*Colour:* Red

*Grape Variety:* 100% Gamay

*Status:* Still, Organic Viticulture

*Allergens:* contains sulphites

*Body Value:* B (A is light, E is full bodied)  
abv: 13% - bottle size: 75cl



### Tasting Note:

Brouilly Les Saburins 2013 reveals a garnet colour. The nose is elegant and floral with notes of violet and hawthorn. The mouth is round and persistent with velvety tannins and notes of strawberry.

### Winery information:

The name and reputation enjoyed by Brouilly, a Cru du Beaujolais, is a fairly recent phenomenon. The Brouilly "Les Saburins" is produced from grapes grown on the ideally situated southerly facing pink granite slopes which gain maximum exposure to the sun's warming rays. As a result the Gamay fruit produced reaches maximum ripeness. Once harvested, by hand, the fruit is fermented in whole bunches of grapes in open vats. Brouilly "Les Saburins" is a soft, perfumed wine which marries tenderness with richness.

The soil in the vineyards in Brouilly is pink schistous granite.

Average age of the vines 30 years with an average yield of 45 hl/ha.

Harvested by hand. The vineyards of Brouilly are of pink granitic soils producing wines that combine finesse, aromatic richness and structure.

### Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, carbonic maceration thereby yielding rich Beaujolais wines with much character. Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats. Cellaring Potential 2-3 years

### Food Recommendation:

Serving temperature 13 - 15°

Grilled meat - charcuterie - mature cheese

