

TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Charcuterie
Duck with Vegetables
Black Pudding with Apples
Rack of Lamb
Filet of Steak with Shallots
Head Cheese

— **Serving Temperature** —
Serve at 57°F

**GEORGES
DUBŒUF**

CHÂTEAU DE NERVERS

BROUILLY

PROFILE

APPELLATION	A.O.C. BROUILLY
DATE AOC STATUS	1832
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	984 feet
SURFACE AREA	116 acres
SOIL	Pink Granite

BACKGROUND AND CHARACTER

This elegant castle is a former hunting lodge, which was converted and restored in 1860. The uncle of the Count de Chabannes, the current owner, kin to the famous Mr. DE LA PALISSE, acquired this area in 1832.

This magnificent vineyard is 116 acres, situated on one piece of land, a rarity in Beaujolais. The importance of this estate is among the highest in the Beaujolais region.

The vines are tended and cultivated by five winemakers. The yield per acre is relatively low, and the acidity is also quite low, which allows for the production of solid, yet round wines.

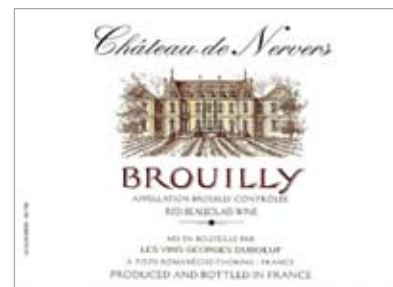
The vinification of the wine is done in the traditional manner.

WINE MAKING

TEMPERATURE OF FERMENTATION — 82°F to 89°F
MALOLACTIC FERMENTATION — 100%
LENGTH OF MACERATION — 8 to 12 days
TANK AGEING — 10% each year

TASTING NOTES

Bright ruby red with purple highlights. The nose has fruity nuances of cherry, currant and plum, with a hint of minerality. On the palate there is a presence of tasty fruit and fine tannins. Cellar for 2-3 years.



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