



TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Charcuterie
White Meats
Poultry in Sauces

— Serving Temperature —

Serve at 57°F

GEORGES
DUBŒUF

DOMAINE DES NAZINS

BROUILLY

PROFILE

APPELLATION	A.O.C. BROUILLY
DATE AOC STATUS	1890
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	918 feet
SURFACE AREA	29 acres
SOIL	Powdery Granite

BACKGROUND AND CHARACTER

Loïc De La Perriere manages the Domaine des Nazins. His great-grandfather Achille, the sailor of the family, acquired the property after the phylloxera plague of the 19th century.

The De La Perriere family is one of the oldest in Beaujolais, and has had an interest in winemaking for four centuries. The family originated in Beaujeu, and there was talk of the De La Perriere family in the capital of Beaujolais as early as 1500.

This property is on two parcels of land, one near the hamlet of Nazins and the other in a place known as Polanche.

WINE MAKING

TEMPERATURE OF FERMENTATION — 82°F to 86°F
MALOLACTIC FERMENTATION — 100%
LENGTH OF MACERATION — 8 to 10 days
TANK AGEING —No

TASTING NOTES

Produced from 50 year old vines, this wine has a dark red color and intense flavors of cherry and other red fruit. It completely fills the mouth with fruity aromas, and hints of good tannic structure. This is a good wine for appetizers or white meats.

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