



TECHNICAL DATA

Total Acidity
3.35 g / 750 mL

pH
3.59

Alcohol
12.7%

Residual Sugar
1.6 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Grilled or Roasted Chicken
Roasted Duck Breast
Roasted Red Meats
Fine Cheeses

— Serving Temperature —

Serve Cool
54°F (12°C)

GEORGES
DUBŒUF

BROUILLY

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. BROUILLY
October 1938
Gamay
800 to 1,200 feet
3,300 acres
Granite and hard schist, lean, dry, barren

BACKGROUND AND CHARACTER

Brouilly, southernmost of the ten Cru Beaujolais, unfailingly displays the highest degree of exuberance in fruit — an intriguing parallel between geography and character! It is also the largest Cru in terms of volume, as well as the most extensive in surface area. Its vines form a large wreath around the base of the impressive Mount Brouilly, stretching out over the six villages of Odenas, Quincié, Cercié, Saint-Lager, Charentay and Saint-Etienne-la-Varenne. Its name is thought to hail back to Brulius, a lieutenant in the Imperial Roman Legion. It is tempting to picture this officer, placed under the command of Caesar, as having the same solid, jovial persona as the most flavorful of the Cru Beaujolais. The wines of Brouilly, known and esteemed around the globe, are true ambassadors of quality French red wines, regardless of the vineyard area.

WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION — 28 to 30°C (82 to 86°F)
LENGTH OF MACERATION — 8 to 12 days
YEASTS — Indigenous

TASTING NOTES

Deep, radiant ruby color, so typical of classic Brouilly. Intensely perfumed, offering a whirl of richly concentrated, jam-like fruits, such as damson plum, strawberry, peach and red currant. The texture is opulent and velvety. Brouilly is at its best while in the fullness of youth.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



STYLE & SUBSTANCE™
PRODUCT OF FRANCE

LES VINS GEORGES DUBŒUF - ROMANÈCHE-THORINS - FRANCE
TEL: 33(0) 3 85 35 34 20 - FAX: 33(0) 3 85 35 34 25
E-MAIL: MESSAGE@DUBOEUF.COM

©2009 Imported by W.J. Deutsch & Sons, Ltd. Harrison, NY 10604
wjdeutsch.com **Please Drink Responsibly**