



VICTOR BERARD BROUILLY

Grape variety: 100% GAMAY

Origin: South of the region of Burgundy yet north of Lyon. The foothills of the Massif Central.

Soil: Clay siliceous produced by granite erosion characterized by the bluish color of the stones.

Vinification: Semi-carbonic Beaujolais-type vinification with full bunches (hand-picked).

Tasting notes:

- **Color:** Dark ruby red with clear, shiny deep purple reflections
- **Nose:** Great intensity of red fruit mixed with mild spices
- **Palate:** A perfect blend of contrasts and freshness. Persistent mineral notes.

Recommendations: White meat, small game fowl

Presentation: Traditional Burgundian bottle.

Cellar potential: 2 - 3 years

Alcohol content: 12.5

Bottle Capacity: 750ml

