

DOMAINE PERROUD AOP BROUILLY «LA PENTE»



WINEMAKER
Robert Perroud

WINE REGION
Beaujolais

STORY Created about 7 years ago, Domaine Perroud is dedicated to sourcing the finest wines and bringing them to your table. Robert Perroud's domaine has been passed from his grandfather, to his father, and finally to himself. Robert's main goal is to observe and protect the biodiversity within the vineyard.

VINEYARD 100% Gamay Noir planted at a density of 2500 vines per acre. The vines are on average 5 years old, planted on Stony ground with southern exposure. Estate certified HVE. Organic certified farming and agroecology.

VINIFICATION Carbonic maceration. Aged for 9 months in wooden oak barrels.

TASTING NOTES Ruby robe with purple reflections. The nose is fresh and minty with a pleasant saline taste. The mouth is fresh and long with a lot of aromas of crunchy black fruits (blackberry, blackcurrant), almond, cashew; supported by supple tannins and a good acidity.

FOOD PAIRING This wine is ideal with games, lambs, pork or beef roast.

QUICK FACTS

VARIETY
100% Gamay

AGING
Oak

FARMING
HVE & Organic

