

Brouilly “Améthyste”

Domaine Les Frères PERROUD : Robert and Michel PERROUD

Soil

Plots situated at the lieu dit “Les Saburins”, hillside located across the Brouilly hill. Sandy and granitic soil, presence of amethyst rock underground. Around 900 feet high. With a South East exposure on a 40% slope.

Vineyard

A very tinny plot, around 0.80 hectares. High plantation density with 11,000 vines per hectare. Vines of 80 year old on average.

Winegrowing and winemaking

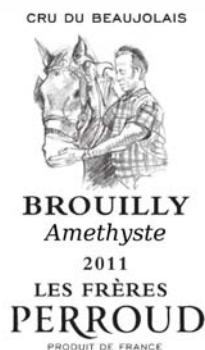
Sustainable farming in the vines. Every task is accomplished by hands and feet. Use of natural fertilizer. Planting range of wild flowers in the vineyard to encourage the biodiversity. Hand-picked grapes in 50 kgs individual crates. Semi-carbonic maceration in concrete vats with whole cluster, fermentation under native yeasts. Aging for 12 months on lees in Burgundy barrels coming from Auxey-Duressé in Cote d’Or.

Tasting notes

This wine is the perfect example of a Brouilly, typical of the terroir and hillsides. Beautifully deep robe – the nose gives off in succession mineral, woodland and blackberry notes. The mouth is ample, rich, of great finesse: the epitome of the best grapes harvested at their ripest. Good length on vanilla notes. A wine with a unique personality and Burgundy elegance.

To be served with

Traditionally grilled meat and cheese. Serve at 15°C



About the winegrower

"For us, wine is a family story well attached to its roots! As two brothers we have two distinct personalities, but one passion in common."

Beaujolais is the birthplace of our childhood, it is our dreams and holds the core values of our education. Our father left behind a great legacy and as a winemaker taught us respect for people, nature and hard work. Michel, is the eldest of the duo and after years of working as a civil engineer joined Robert, the youngest of four siblings, who had taken the over family estate.

Together we invested in our roots and bought our first 1.6 hectares of vines in Brouilly. Then we decided to reconstruct a vineyard from a few of our old family plots in Cogny, on clay-limestone, located under the castle of Montmélas. We planted Chardonnay, Viognier, and Pinot noir, on the same lands where our maternal grandfather grew vines and made wine.

All of our vines are certified organic or in organic practice in Brouilly. Our grapes are harvested by hand in small baskets of 50 kg, and our methods of vinification are simple and traditional so our land can fully express its flavors and riches!

In 2007 Michel and his wife Ghislaine built an energy producing sustainable home, bed&breakfast, and winery near the town of Cogny, known as the land of the golden stones. "We built it with a modern outlook on energy and life in the 21st century, so as to create a space for inviting others to come and experience with us the joys of our region in a sustainable way." For inquiries about enjoying a magical moment in the hills of Cogny, please contact us for more information. www.lesbuisduchardonnet.com

