

DOMAINE *Bertrand*

MARYSE, JEAN PIERRE ET JULIEN BERTRAND

GRANDS VINS DU BEAUJOLAIS DEPUIS 1956

BROUILLY Vuril



AOP BROUILLY (Cru du Beaujolais)

LOCATION

2 ha 50 at Vuril in Charentay

SOILS

Deep soils of clay, silt and white limestone

AVERAGE AGE OF VINES

50 years

VINES

100% Gamay black with white juice

DENSITY OF PLANTATION

8 000 ceps per hectare

AVERAGE RETURN

40 hectoliters per hectare

EXPOSURE

South

HARVEST

- Plowed vine, manual harvest with successive sorting in the vineyard and the cellar .
- Semi-carbonic maceration (whole bunch) and sulphite free from 10-12 days with temperature control (15° C - 28° C)
- Soft pressing on pneumatic press

BREEDING

In concrete vats for 10-12 Im - bottled on the estate

DEGUSTATION

- Cuvé atypical of the appellation Brouilly and its region .
- Wine of pleasure and pleasure, marked by its fresh fruit aromas, its suppleness and freshness
- Perfect ally of your meals from aperitif to cheeses .
- To consume between 13 and 15 ° C
- Guard : 6 to 8 years

FOOD WINE AGREEMENT

Enjoy friends with red meat and seasonal vegetables

AVAILABLE MILESTONE

2017



La Verpillière - 69200 CHARENTAY - info@domainebertrand.fr
<https://www.domainebertrand.fr>

