



# GILLES GELIN

## BROUILLY



COLOR: Red  
GRAPPE VARIETY: 100 % Gamay  
ALCOHOL: 13.5 % by Vol

### TERROIR

TYPE OF SOIL: 4 oscillating soils, from pink granite to sandy clay.  
EXPOSITION: Brouilly, at the foot of Mont Brouilly, south and southeast side  
AGE OF THE VINEYARD: 40 to 50 years  
YIELD: 52 hectoliters / ha  
DENSITY: 10 000 vines per hectare  
VINEYARD DRIVING METHOD: Reasoned viticulture

### VINIFICATION

HAND PICKING: 100 %  
VINIFICATION: Semi-carbonic fermentation known as “Beaujolaise” with temperature regulation, first filling before malolactic fermentation  
VATING: 10 to 14 days  
AGEING: in tanks for 10 months, then in bottles

### PRESENTATION

TASTING: An intense and deep ruby color, red fruit aromas with mineral notes and well-melted tannins  
TEMPERATURE OF SERVICE: 15 °  
FOOD MATCH: cold cuts, white meat, grilled red meat, cheeses, etc.  
STORAGE FOR: 2 to 5 years



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