



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.
EXPOSTION: 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



DOMAINE DES NUGUES – Gilles et Magali Gelin
Les Pasquiers, 40 rue de La Serve - 69220 LANCIE – France
Tél : 33 (0)4 74 04 14 00
gilles@domainedesnugues.fr - www.domainedesnugues.com