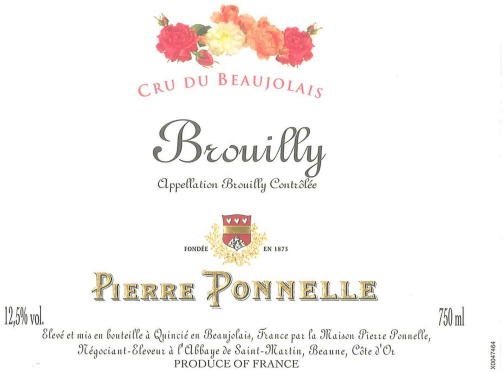
PIERRE PONNELLE

BROUILLY



TERROIR

The grapes are still intact on arrival at the winery. This way fermentation will occur within the grape's own skin. Pressing is carried out only after the initial fermentation in the vats. For this reason, harvesting (usually in early September) must be carried out by hand only to avoid damage to the individual grapes. Finally, to preserve the typical fruity flavour of Beaujolais wines, ageing in vats is preferable.

TASTING

Purplish red colour which reveals perfectly its Gamay origins.
The bouquet is very pleasant with notes of fresh red fruits, especially cherry. The mouth is smooth and delicate with a very good balance between finesse and structure.

FOOD MATCHING

Poultry in cream sauce, large range of creamy, lightly smelled cheeses.

REGION	Bourgogne
SUB-REGION	Côte Chalonnaise
TYPE	AOC
LEVEL	Village
GRAPES	Gamay
SERVICE TEMPERATURE	13°C
AGING POTENTIAL	3 years
COLOR	Red

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