

CULTIVATING

Elegance

— by Olivier PEZENNEAU

Brouilly

Named area: Combiaty



TASTING NOTES

Robe: ruby

Nose: subtle red berry fruit aromas and flavours with a floral hint.

Palate: very full mouthfeel with mellow tannins.

Food and wine pairings: this wine makes a great partner to delicatessen cold cuts and white meat.

Cellaring potential: enjoy it in its youth

Serving temperature: between 14 and 16°C / 57 to 61°F

IDENTIFICATION

Appellation: AOP Brouilly

Commune: Saint-Etienne la Varenne

Grape Variety: Gamay

VINEYARD

Surface area: 3 ha / 7.4 acres

Pruning style: Goblet

Plantating density: 10 000 vines / ha

Yield: 40 hl / ha

Vine age: 70 years old

Soil: poor and shallow granite

Aspect: east / southeast / south facing

Altitude : 425 metres above sea-level

Topography: 10% slope

VINIFICATION

Picking: by hand

Sorting: in the vineyard and on arrival at the chai on a vibrating table

De-stemming: 80%

Maceration: from 10 à 12 days. The cap is gridded down and temperatures are maintained at below 28°C / 82.5°F

Pressurage : low-pressure pneumatic

Malo-lactique fermentation: 100%

MATURING

Vessel: concret vats

Length: 12 months

Bottling: on the estate

Minimum sulphites



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