



*As traditional and ancestral as French names like «Colette» and «Léon», the vineyards and wines of Beaujolais are rooted in the heritage of France. The Beaujolais is a lovely area with a rolling landscape and beautiful villages built in golden stone. And it is this charm, a touch old-style but so typical and convivial, that «Colette et Léon» wines aim to convey. «Colette & Léon» bring everyone the chance to toast the French way to the simple pleasures of Life!*

# BROUILLY

Appellation Brouilly Contrôlée

Much influenced by its 4 terroirs oscillating from pink granite to calcareous clay substrates, Brouilly is a fresh and elegant cru.



## GRAPE VARIETY

100% Gamay



## TASTING NOTES

Brouilly is clothed in a deep dark intense ruby robe, with aromas and flavours that are more fruity than floral, with forthright red fruit, plum and a few mineral notes faithfully reproducing the Gamay bouquet. With its supple tannins, the Cru gives finesse, freshness and joy. Best at 16/18°C. To drink now. It can be kept for 3 years. Best at 11 to 13°C. To drink now.



## FOOD & WINE PAIRINGS

This wine matches perfectly with delicatessen, chicken from Bresse, or tender cheeses such as Cîteaux or Reblochon.



[www.winenotparis.com](http://www.winenotparis.com)

49 rue Henri Challand - 21700 Nuits-Saint-Georges - [contact@winenotparis.com](mailto:contact@winenotparis.com) - +33 3 80 61 02 88