



# BROUILLY



## 2017 Brouilly

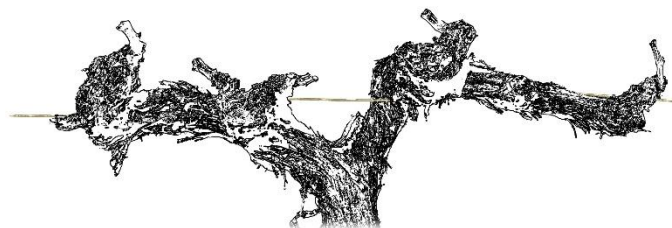
<b>Grape :</b>	100% Gamay noir à jus blanc
<b>Alc. by volume :</b>	14 %
<b>Terroir :</b>	Clay chalky and granite soils
<b>Classification :</b>	AOC Brouilly
<b>Vinification :</b>	In stainless tank

### Tasting notes

Rubis red robe with violet hints. On the nose aromatic red fruits. On the palate, mineral note. Brouilly is a firm and spicy wine

### Food and wine pairings

Should be served between 15 to 17° C, with Roasted chicken, cooked pork meats, grilled meats (pork, beef, poultry), Fish dishes in gravy or spicy.



**WOODS WINES** DISTRIBUTION

www.woodswines.com.au - 03 9329 1908