

# CLÉMENT + JÉRÔME BROUILLY VIELLES VIGNES 2020

**Country**

France

**Region**

Beaujolais

**Varietal**

Gamay

**Winemaker**

Clément + Jérôme

**Alcohol Content**

13.5%

**Total Sulfur**

No data

**Residual Sugar**

No data

**Acidity**

No data

## HISTORY

Extending over a hilly corridor along the Saône from Mâcon to Lyon, between 180 and 550 meters above sea level, Clément + Jérôme is located at the foot of Mont Brouilly.

Purchased in 2019, Clément and Jérôme manage 8.5 hectares in Brouilly. While a recent acquisition, the viticultural history far predates the duo granting them the gift of old vines, some dating back to 1931. The vineyards are currently under organic conversion.

## VINIFICATION and MATURATION

Hand picked, whole cluster vinification. 40% of the clusters undergo carbonic maceration. Grapes are then pressed and go into neutral French oak barrel for 8-10 months before bottling.

## VINEYARD



Brouilly is one of the warmer crus of Beaujolais. 50-60 year old bush vines. Mix of granitic, volcanic and alluvial soils.

## TASTING NOTES



Beautiful bright purple color with slight purplish reflections typical of Gamay. Nose with aromas of ripe red fruits, spicy notes. On the palate the typical minerality of the terroir emerges, as well as elegant aromas of ripe red fruits and black fruits characteristic of our old vines.

## FOOD PAIRING



Thanksgiving meal, goose rillettes, duck confit, barbacoa tacos, roasted root vegetables, charcuterie and pâtés.

