

Brouilly Mignot

Category	Red
Grapes	100 % Gamay
Appellation	Brouilly
Producer	Mignot Père & Fils
Country	France
Region	Beaujolais
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	15-18 °C
Available	Québec

Terroir

The vineyards of Brouilly occupy the lower slopes of the Brouilly mountain, encircling the "Côte de Brouilly". North of the hill, the slopes are facing south and have various characteristics according to the sectors of the appellation, imprinting their character on the wines: pink granite, diorite, calcareous clay substrates and fine clay elements. Four types of soils are identified.

Vinification and maturation

Beaujolais winemaking is unique in the world and is probably closer to the way our ancestors operate. It is this method of vinification (by incorporating whole bunches into the vat) that allows the elaboration of wines rich in floral and fruity aromas such as violet, iris, peony, peach, banana and small red fruits. As a precaution, and to keep the berries intact, the bunches are harvested by hand. Whole, they are then poured into tanks made of cement or stainless steel. The settlement of the bunches in the vat releases juice that will macerate. After the alcoholic fermentation in the vat, the grapes are pressed, and the juice collected is subject to a second fermentation, malolactic. Once this phase is complete, the wines are conserved until mid-November.

Features

Color: intense ruby color. Nose: aromas of red and black fruits with scent of iris and violet. Palate: a good structure and a great finesse. Silky wine with melted tannins and lingering on the palate.

Food Pairings

It pairs well with red meats, light meats such as chicken, cold cuts and cheeses.

Product code

Québec : 628123

