



# Brouilly Sylvain Fessy

**100% Gamay**

**Vintage: 2005**

***Appellation:***

Brouilly

***Cultivated area:***

1216 hectares

***Maximum yield:***

58 hectolitres per hectare, making a total annual output of 70 000 hectolitres.

***Geology:***

A very diversified soil, ranging from granite to rich alluvial soil near the Saone plain. The blue stone of Brouilly is the hardest in Europe.

***Variety:***

Gamay noir a jus blanc

***Character:***

Brouilly is both fruity and floral. It is deep ruby in colour, and the predominating aromas are peony, soft fruit and cherry. A fine, balanced wine, supple and not too robust.

***How to serve:***

Should be served cool, at between 13 and 15 degrees Celsius. Brouilly goes very well with red meat, light meat such as poultry and cheese.

***Keeping qualities:***

Brouilly is generally drunk young, but sometimes matures very well. It can easily be kept for two to three years, depending mainly on the vintage and the cellar.

