

DOMAINE LES FRÈRES PERROUD BROUILLY 'AMETHYSTE'



100% Gamay. Aromas of mineral, woodland, and blackberry in succession. The mouth is ample, rich, and of great finesse: the epitome of the best grapes harvested at their optimal ripeness. Fresh with a unique personality and Burgundian elegance. Vanilla notes on the long finish. Traditionally served with grilled meat and cheese.

The vines are an average of 80-years-old and are grown on a very tiny plot, (around 2 acres), on the southern slope of the Saburins hill in the village of Quincie, one of the 6 villages of the Brouilly Appellation in Beaujolais. The soil is sandy and granitic, with a layer of amethyst crystal underground for which the wine is named. Sustainable farming; use of natural fertilizer; wildflowers planted in vineyard to encourage biodiversity. Every task is accomplished by hands and feet. Semi-carbonic maceration in concrete vats with whole cluster fermentation under native yeasts. Aging for 12 months on lees in Burgundy barrels coming from Auxey-Duresse in Cote d'Or. For brothers Robert and Michel Perroud, Beaujolais is the birthplace of their childhood and of their dreams, and holds the core values of their education. Their father left behind a great legacy and as a winemaker taught them respect for people, nature, and hard work. After years of working as a civil engineer, Michel, the eldest of the two, joined Robert, the youngest of four siblings, who had taken over their family estate. Together, the brothers invested in their roots and bought their first 4 acres of vines in Brouilly. Following which they decided to reconstruct a vineyard from a few of their old family plots in Cogny, on clay-limestone located under the castle of Montmelas. They planted Chardonnay, Viognier, and Pinot noir on the same lands where their maternal grandfather grew vines and made wine. All their young vines are under organic conversion since 2007 with the old vines being cultivated sustainably. Their methods of vinification are simple and traditional so the land can fully express its flavors and riches.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE LES FRÈRES PERROUD 'AMETHYSTE' BROUILLY

100% Gamay Aromas of mineral, woodland & blackberry; ample, rich & of great finesse; unique, fresh & elegant; vanilla notes on the long finish.

Shelf Talker:

LES FRÈRES PERROUD 'AMETHYSTE' BROUILLY



100% Gamay from 80-year-old vines. Named for an underground layer of amethyst crystal in the tiny vineyard where the grapes are grown. Aromas of mineral, woodland & blackberry. Ample, rich & of great finesse: the epitome of the best grapes harvested at their optimal ripeness. Fresh, unique & elegant. Vanilla notes on the long finish. Traditionally served with grilled meat & cheese.

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