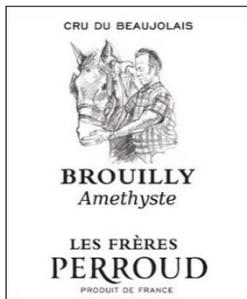


# LES FRÈRES PERROUD

Brouilly « Améthyste » 2018

Single Vineyard – GPS 46.107038, 4.632942



## ORIGIN

Beaujolais, France

## APPELLATION

Brouilly

## VINEYARD

+/- 75-year-old vines planted in granite and sand soil with a vein of amethyst running underground  
Elevation of 300m and southern sun exposure  
Total Production: 250 cases

## BLEND

100% Gamay Noir

## FARMING

Sustainably farmed

## WINEMAKING

Maceration for 12 days  
Aged for 12 months in neutral oak barrels

## TECHNICAL INFORMATION

13% Alc. |

Les Frères Perroud's 2018 Brouilly 'Améthyste' is a ripe, structured experience that showcases wonderful minerality and the spice and toasted characteristics of a wood-aged wine. Enjoy from 2020.

The 2018 Beaujolais vintage can be summed up in one word—legendary. The winter and spring were extremely wet, allowing for there to be enough water in the soils for the vines endure the incredibly hot, and dry summer. You can expect rich, spicy, concentrated wines with great texture and fresh acidity and fruit character.

These Gamay Noir vines, grow over a 2-acre plot known as “Les Saburins” with 4,000 vines per acre. They have an average age of 75-years-old and grow in a soil of granite and sand that has a vein of amethyst running through. They sit at an elevation of 300m and receive a southern sun exposure. With a limited production the Perroud Brothers are acutely aware of producing wines sustainably. This Cru du Beaujolais has a maceration period of 12 day and are then aged for 12 months in neutral oak barrels. Total Production: 250 cases

The Perroud brothers, Michel and Robert, seventh generation winemakers, are natives to Beaujolais. With their childhood as their education, they were taught how to respect the people, nature, and hard work that go into the winemaking process. Together they've gone back to their roots to create this Cru du Beaujolais.

## ACCOLADES

2018 Wine Enthusiast – 91 points

*“The Perroud family is a famous name in Brouilly. Here, Robert Perroud has teamed up with his brother Michel to produce this ripe, structured wine that brings out minerality as well as the spice and toastiness of a wood-aged wine. It should be ready from late 2020.” –W.E.*

