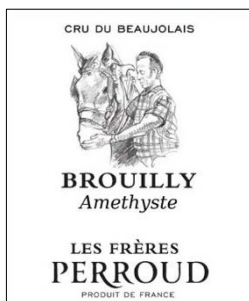


LES FRÈRES PERROUD

Brouilly « Améthyste » 2017

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

12.5% Alc. |

Les Frères Perroud's 2017 Brouilly 'Améthyste' presents with a beautiful deep red robe with hints of purple as the name suggests. This cuvée is tightly structured with rich tannins and black fruits that bring relief to the tight acidity.

2017's Beaujolais vintage delivered massively against all the odds. Even with Mother Nature's tests of hail, drought, and rain, winemakers were able to create cuvée's with rich, ripe, fruit character with intense concentration.

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

2017 Wine Enthusiast – 91 points

"Named after the amethyst crystal that lies as a layer in the soil of the vineyard, this is a tightly structured wine. Rich tannins and black fruits are brought into relief by the young, tight acidity. Age at least until the end of 2019." –W.E.

