



Vignerons de Bel-Air

## Côte de Brouilly – Cru Beaujolais

Beautiful color of garnet red with aromas of blackcurrant and elegant hints of violets. Smooth tannins, good length and roundness expresses with developed fruit and spiciness.

Gamay 100%

Appellation	Côte de Brouilly
Vineyards	Sustainably grown vines of over 50 years old, in granite soils and hard schist. Exposure of south sloping vines, south-east of the Mont Brouilly.
Vinification	Hand harvested from selected plots. Semi-carbonic and traditional fermentation for 6-9 days with temperature control. Aging for 5 months in stainless steel tanks.
Pairing	Pair with grilled or roasted beef, steak tartare, sausages with lentils, simply grilled pork or lamb, as well as Chinese and other Asian dishes.
Serving	Serve at 57°-62°F and drink within 3-5 years.



The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.