



MAISON
Albert Brenot
DEPUIS 1849



The appellation is spread out on 323 hectares and produces a wine universally known. A large part of the production is exported. This Cru is recognized since 1946.



Gamay



Traditional. Manual harvest and maceration in temperature-controlled vats for about ten days.



Aging in stainless steel tanks for 10 months.



Clayey and siliceous soils (sandstone and granite gravel).

TASTING

With a well-developed character, it is a wine of pleasure, with a certain elegance and a significant length. The nose is developed with all the freshness of red berries (blackcurrant, black cherry) and floral notes (peony) accompanying a bright purple dress. On the palate the wine is soft with a natural freshness. The fruit is fully respected.



To drink young or to keep 5 years.
Temperature of service : 13-14°C.



Red meats, roasted poultry and game birds after a few years are recommended.
Do not overlook to pair it with a good gratin of crayfish, grilled sausages or a chicken couscous.