

MAISON  
**JEAN LORON**  
DEPUIS 1711

## BROUILLY

*Appellation d'Origine Protégée*

Château de la Pierre

### REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**WINEMAKER** Jean-Pierre Rodet

### SOIL

Soils on altered granite and on deep altered "blue stone".

### VINIFICATION & AGEING

Hand-picked harvesting. Partial de-stemming and maceration of 15 days. Aged on fine lees in stainless steel vats.

### TASTING NOTES

Displaying a ruby red colour with purple hues, this Brouilly is full of charm. The nose shows intense notes of cassis, blackberry and ripe cherries. Well balanced and round, the mouth is silky with a refreshing acidity. Similar notes of dark fruits show on the palate with a rich and plummy final.

### FOOD & WINE PAIRINGS

Exotic cuisine, roast pork, cheese Brie AOP, cherry clafoutis

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** from 2 to 5 years

### AWARDS

- Vintage 2017 - Concours International de Lyon 2018 - Gold Medal
- Vintage 2017 - JancisRobinson.com 2018 - 16.5/20
- Vintage 2016 - Concours Général Agricole 2017 - Silver Medal



### ESTATE

Built during the 12th century, the Château de la Pierre was one of the main fortified sites ensuring the protection of Beaujeu Sirs. Property of Jean Loron, it covers 15 hectares of vines that are 50 years old.



Tower of castle

Château de la Pierre

The vineyard

