



P. FERRAUD & FILS



BROUILLY

Appellation d'Origine Protégée

P. FERRAUD & FILS DOMAINE ROLLAND



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granite and alluvial sands

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its robe has the intense colour of a deep ruby. Its nose reveals a subtle blend of floral and fruit aromas. In the mouth, it is powerful but has a very fine taste thanks to its mellow tannins. Moreover, it is a balanced and harmonious wine, tender and silky.

Food & wine pairings

This Brouilly "Domaine Rolland" goes well with small feathered game or red meat.

Serving temperature 12 to 14 °C

Ageing potential 4 to 5 years

Awards

- Vint. 2019 | Gold Medal 90 points - Guide Gilbert & Gaillard 2021
- Vint. 2019 | Gold Medal - Concours International de Lyon 2020
- Vint. 2019 | Bronze Medal - Decanter WWA 2020

Story

At the foothills of Mont Brouilly, the appellation covers 1,200 hectares. It is the most widespread of the Beaujolais. The word "Brouilly" has its origin in the surname of a lieutenant of the Roman army, Brulius, who settled in these places. This name has been given to the hill (485m) which dominates the appellation and is one of the vineyard's landmarks. The "Domaine Rolland" has been an exclusive property of the Maison P. Ferraud & Fils since 1883, so a year after its birth. History continues to be written without any contract ever having been signed, with the five generations of the Rolland family (owner of the estate), the Champier family (manager of the estate) and the Ferraud family (ambassadors of the estate).

