



# P. FERRAUD & FILS



## CÔTE DE BROUILLY

*Appellation d'Origine Protégée*

## P. FERRAUD & FILS DOMAINE ROLLAND



**Region** France / Bourgogne / Beaujolais

**Grape variety** Gamay Noir

### Soil

Andesite granite (blue stone)

### Vinification & ageing

Traditional and semi-carbonic maceration

### Tasting notes

Its brilliant purple robe is nuanced with ruby glints. Its nose releases aromas of fresh grapes and iris, sometimes giving off a mineral note. In the mouth, Côte de Brouilly is particularly delicate and nervous. This wine needs to mature to develop all its elegance. Consumed "at the right time", it is distinguished and fleshy.

### Food & wine pairings

This Côte de Brouilly "Domaine Rolland" is a perfect match for rabbit civets and cold meats.

**Serving temperature** 13 to 14 °C

**Ageing potential** 4 to 5 years

### Awards

• Vint. 2017 | Bronze Medal - Bettane & Dessauve Price 2019



### Story

The vineyard flourishes on the steep and well exposed slopes of Mont Brouilly. 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).

