ALEXANDRE BURGAUD

ALEXANDRE BURGAUD BROUILLY ROUGE

BROUILLY · BEAUJOLAIS · FRANCE · EUROPE

TECHNICAL DETAILS

The Estate

The Domaine was established in 2013 when Alexandre Burgaud had the opportunity to purchase some vineyards which has been in his family for several generations. It currently covers 12 hectares on the famous 'bluestone' granitic soils of Lantignié, a small communal village which is part of Beaujolais-Village appellation.

Wine Making

The vines planted on Alexandre Burgaud's five-hectare estate — which was established in 2013 — average 60 years in age and produce the Beaujolais-Lantignié and Beaujolais-Villages; the soils here are rocky, predominantly blue slate, similar to those found in the Côte du Py.

Food Suggestions

Pairs well with pasta, veal, pork, and poultry-based dishes.

TASTING NOTES

Deep ruby w/ pinky rim in color. It required 1+ hour decanting to show its potential & to remove its heavy acidity & tart nose. Huge volume & dense aroma intensity showing raspberry, stewed strawberry, baking spices, vanilla, milk chocolate & lavender. Crisp acidity that was heavy when opened.

Gamay grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

ABV%: 13Class: Red

ALEXANDREBURGAUD.FR/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

