

TERROIRS ET TALENTS

Grapes

Region/Appellation
Beaujolais

Alcohol by volume
13%

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
06/10/2025

Brouilly Tradition 2023 6x75cl

Winemaker Notes

The nose is very aromatic, with strawberry and raspberry summer fruit aromas. Round, delicate palate with a mineral finish.

Vineyard

Decomposed pink granite soil mixed with sand and stones, and with deeper reserves of clay.

Winemaking

Traditional whole-bunch vinification. Approximately a 15-day maceration. Aged for 9 months in cement vats.

Vintage

After a mild winter and a dry February, spring unfolded in two phases. Until mid-May, temperatures were cool around -1°C, with adequate rainfall benefiting the vineyards. From mid-May, temperatures warmed by 1.6°C and rainfall ceased. Rainfall in May was variable, with southern Beaujolais receiving more water than northern Crus. Sunshine levels were typical, encouraging vine growth and resulting in lush green leaves and numerous buds. Despite concerns over Oïdium and Mildew, vigilant treatments by winegrowers stabilised the situation. Flowering occurred in early June under ideal conditions, and June temperatures were 1.8°C above normal, with average rainfall. However, localised hailstorms affected several areas on July 11th and again on August 13th. A heatwave during the week of August 21st concentrated the berries, benefiting quality despite some sunburn damage to unprotected bunches. By the end of August, conditions included a mild winter, a cool spring, a heatwave, and increasing sunshine (up 12%), while total rainfall was down 16%. The vineyards were healthy, averaging 12 clusters per vine, contingent on proper treatment application.

Food match

