

Annie and Bernard Longefay

Beaujolais Villages - Brouilly



The Domaine at-a-glance

Owner/Winemaker: Bernard Longefay
Soil: Clay-Limestone, with some granite **First Vintage:** 2000
Size: 7.5 Ha **Location:** Odenas, Beaujolais
Appellations Produced: Brouilly



Annie and Bernard Longefay



Tucked in among the beautiful rolling hills of the Beaujolais, just outside the town of Odenas, Annie and Bernard Longefay tend 7 ½ hectares of vines in the heart of Brouilly. They work the vines in what the French call “Fermage” with the well known Château de la Chaize in Brouilly. In exchange for a long term lease on the land they agree to give 50% of their production each year to Chateau de la Chaize. Annie and Bernard are fortunate enough to have some of the best vines on the property. Of the 7 hectares they tend, 4 hectares are all old vines (40 – 110 years in age)

planted on beautiful hillsides above the winery.

The name Brouilly comes from Brilius, a Roman army lieutenant who was posted to the region. He gave his name to Mount Brouilly and the surrounding land. On October 19, 1938 the AOC of Brouilly was made official. Brouilly is the southernmost cru of the Beaujolais, known for producing rich, fruity, and exuberant wines.



Brouilly

Beaujolais Villages - Brouilly 2014

Technical Notes: The grapes for this wine are 100% hand-harvested. The clusters of grape are immediately placed in tank (no crushing or de-stemming), and undergo a carbonic maceration. The wine is then vinified and aged in tank. There is no oak ageing for this wine.

Only 91 cases Produced!

Tasting Notes: Annie & Bernard Longefay’s wine is a classic example of Brouilly. It has rich red raspberry, and mulberry flavors, with undertones of blue fruit. The finish is unexpectedly silky, long and lingering. In spite of Annie and Bernard’s understated demeanor, this is a wine with considerable elegance and sophistication. Typical of Beaujolais, the combination of soft tannins and bright fruit make this one of the most versatile food wines you can find. It is perfect with everything from pork, to pizza, and even barbeque.



100% Gamay