

## Famille Chasselay Brouilly Les Balloquets



### ABOUT THE ESTATE

- Members of the Chasselay family have been making wine in the Beaujolais village of Chatillon d'Azergues since 1464.
- The current iteration of the estate extends over 13 hectares and has been certified organic since 2006.
- Biodiversity is practiced in the vineyards, and vinification follows the lunar calendar.
- All grapes are hand-harvested and only indigenous yeasts are used in the cellar. No sulfur is added during fermentation.
- Though the wines have a wide stylistic range, they are all aromatic, concentrated, and sophisticated.

### APPELLATION

Brouilly

### SUB-REGION

Beaujolais

### GRAPE VARIETY

100% Gamay

### FARMING

Certified Organic

### SOIL

Sandy and clear soil at top of the plot with clay and ocher at the bottom.

### VINEYARDS & VITICULTURE

From vines at the base of the Mont Brouilly slope.

### HARVEST & VINIFICATION

100% hand harvested grapes. Cold soak pre-fermentation. Vinified with 40% whole cluster in 228 L barrels (50% new) with indigenous yeast. Aged 12 months. No filtration.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

12x750mL