

# FAMILLE GAUTHIER



## BEAUJOLAIS-VILLAGES « Bro-Jolais »



A new project started by the new generation 2 young Gauthier brothers who took over the Family Gauthier estate.

Elie and Jason started to work together in 2018 after completing their viticulture and oenology education. They took over the family vineyard in Morgon, Regnie and Beaujolais-Villages. Old Gamay vines that they converted to organic farming.



### In the vines,

100% Gamay

**Terroir** : sandy granite, 250 meters high, eastern exposure

**Winemaking & Aging** : organic, cover crops – manual crop early morning – carbonic fermentation with cold soak at beginning, whole cluster, 10 days maceration, end of fermentation at cold temperature in tank on fine lees

### In the glass...

*(Service at 55°)*

**Robe** : red garnet, purple tints

**Nose** : light and fruity, red and black fruits, crisp and crunchy

**Mouth** : fruity and fresh, crunchy

### ... pairing !

*(keep 0-5 years)*

Tapas – charcuterie – red meat – poultry – roasted chicken, burgers, banhmi sandwich



We consider ourself very lucky to be able to live here in Morgon, where we were born. We want to preserve the authentic spirit that I express through our wines to ensure the continuity of the estate, which has acquired noble values over time. Thus, we do not hesitate to bend our back to be as close as possible to our vines, firmly rooted in a soil rich in History and Tradition.