



Laurent Martray

Combiaty Vieilles Vignes

Brouilly - Red 2015

Region :	Beaujolais
Appellation :	Brouilly
Cuvée :	Combiaty Vieilles Vignes
Color :	Red
Vintage :	2015
Grapes :	Gamay (100%)
Alcoholic degree :	12.5 %
Bottle size :	750 ml



WINEMAKING

Conventional viticulture.
Traditional hand picking.
Partial destemming, Frequent pigeage (punching down the cap) .
Ageing in foudre (large oak vat), Ageing in new muid (large wooden vat).



TASTING

APPEARANCE : Ruby-red colour, Brilliant.
NOSE : Fine, intense iris aromas, generous violet aromas, red fruit aromas.
PALATE : Cherry hints, subtle red fruit hints.



SERVING

SERVING TEMPERATURE : Between 15° and 17°
AGING : Ageing from 2015 to 2020



FOOD MATCHES : Delicatessen meats , White meats, Game birds , Pigeon, Grilled chitterling sausage

