



# MAISON LOUIS JADOT

## Brouilly Sous les Balloquets 2022

**\$25.65**

\* Suggested retail price



|    |                       |                                     |
|----|-----------------------|-------------------------------------|
|    | Product code          | 515841                              |
| \$ | Licensee price        | \$23.53                             |
|    | Format                | 12x750ml                            |
| 🚚  | Listing type          | SAQ General listing                 |
| 📅  | Status                | Available                           |
| 🏷️ | Type of product       | Still wine                          |
| 🇫🇷 | Country               | France                              |
| 🛡️ | Regulated designation | Appellation origine contrôlée (AOC) |
| 📍  | Region                | Beaujolais                          |
| 🏷️ | Appellation           | Brouilly                            |
| 🍇  | Varietal(s)           | Gamay 100 %                         |
| 🍷  | Colour                | Red                                 |
| 💧  | Sugar                 | Dry                                 |
| 🍷  | Sugar content         | 2.5                                 |
| 🔑  | Closure type          | Cork                                |

### ABOUT THIS WINERY

All wine lovers immediately recognize the yellowish label adorned with the head of Bacchus by Louis Jadot, who is one of the most famous emblematic figures in wine. At the head of hundreds of plots in great wine-growing Burgundy, Maison Louis Jadot has been working its Pinot Noir, Chardonnay, Gamay and Aligoté vines for two centuries.

### TASTING NOTES

### PRODUCT NOTES

This Brouilly comes from 2 terroirs of Brouilly facing the Mont de Brouilly. On one part, the land is made up of decomposed granite and sand and gives wines that are fruity and easy to drink. On the other part of the land, a thin layer of clay on the granite rock gives more robust and cellaring wines.

### PRODUCTION NOTES

The harvest is done manually in small crates. The grapes are sorted by hand then destemmed. Maceration takes place in open wooden and stainless steel vats for 3 to 4 weeks. Pigages twice a day during fermentation. Aging for 18 months in barrels, a third of which are new.



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