

MAISON
JEAN LORON
DEPUIS 1711

BROUILLY

Appellation d'Origine Protégée

Les Thibaults

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Jean-Pierre Rodet

SOIL

The 45 years old Gamay vine grow on a deep sandy soil, at the bottom of the Mont Brouilly.

VINIFICATION & AGEING

Traditional vinification with whole clusters. Maceration of 12 to 15 days. Aged in tanks.

TASTING NOTES

With a vivid red colour, this Brouilly reveals intense red fruits aromas. The mouth is supple, fresh with silky tannins.

FOOD & WINE PAIRINGS

Exotic cuisine, roast pork, cheese Brie AOP, cherry clafoutis

SERVING TEMPERATURE from 15 to 18 °C

AWARDS

- Vintage 2015 - Guide Hachette 2017 - 1 STAR
- Vintage 2013 - Revue Decanter 2015 - 17/20
- Vintage 2012 - Beaujolais Aujourd'hui 2014 - 16/20



Decanter
the world's best wine magazine



ESTATE

This Cru is the largest of Beaujolais and its geology is multiple. The vines of Brouilly form a belt around Mont Brouilly, this hill stands out from the other Beaujolais hills. From their conception, the qualities of Jacques Charlet wines are the fruit of our intimate knowledge of Beaujolais and Burgundian terroirs, combined with the painstaking labour of the men and women who work there.



Brouilly vineyard

On the wineroad

Manual Harvest