BEAUJOLAIS

# BROUILLY: J.F. PEGAZ

Domaine Baron de l'Ecluse

**TASTING NOTES**

Characterised by generous notes of black fruits and a balanced mouth with round tannins. A complex and structured wine with a long finish.




**WITH FOOD**

Sauced Dishes, Cheese

| | |
|---|---|
| VINTAGE | 2024 |
| REGION | Beaujolais |
| APPELLATION | Brouilly |
| PRODUCER | Domaine Baron de L'Ecluse |
| GRAPES | 100% Gamay |
| KEEPING | Drink within 3 to 4 years of bottling. |
| VITICULTURE | Made by a Independent Vineyard (Vigneron Independant), Terra Vitis certified, Produced by a High Environmental Value Farm |
| BOTTLE | 75cl |
| VOLUME | 13.0% |

## DOMAINE BARON DE L'ECLUSE

Located in the heart of the Pays des Brouilly, renowned for the quality of its vineyards, two farms have joined forces to present a complete range of Beaujolais wines; Jean-François Pegaz, who became the owner of Domaine Baron de l'Ecluse (previously belonging to his Aunt Chantal), located in Odenas, and Anthelme and Agnès Pegaz, from the Domaine des Gaillards, located in Charentay.

Jean-François, 5th generation, has since 2019, and the retirement of his parents, the pleasure of taking up the torch and thus managing the two farms.