

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.