

Carra Beaujolais Cru Brouilly Combiaty

Domaine Manoir du Carra

France - Burgundy - Beaujolais - Brouilly AOC

Parcels are in the lieu-dit "Combiaty", within the village of St Etienne la Varenne. The soils are dry, made of pink granite, which gives the wine its typicity. Yield is 45-50hl/ha

Nice ruby color, subtle red fruits aromas of raspberry and wild strawberry with floral hints of hyacinth and violet. Full bodied with soft tannins, this Brouilly is best enjoyed young.

Specifications

Appellation	Beaujolais - Brouilly AOC
Wine Type	Red
Varietals	100% Gamay
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	Pink granite
Vinification	Manual harvest. Selection of the best grapes on a vibrating sorting table. Then vatting of the entire bunches for a typical Beaujolais semi-carbonic maceration which lasts 10 to 12 days. Aging lasts 3 to 4 months on fine lees in old oak casks to enhance micro-oxygenation. In the end, a light filtration is carried out to remove the largest particles. Estate bottled.



Codes, Weights and Measures

UPC	7 84585 01033 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01033 9
Case Weight	37
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 25.99 USD 750mL Bottle

Reviews and News

2021 Manoir du Carra Beaujolais Cru Brouilly - 93 PTS - JS

2021 Manoir du Carra Beaujolais Cru Brouilly - 88 PTS - WE

2019 Manoir du Carra Beaujolais Cru Brouilly - 90 PTS - Decanter

2018 Manoir du Carra Beaujolais Cru Brouilly - 90 PTS - WE
2016 Manoir du Carra Beaujolais Cru Brouilly - 91 PTS - VINOUS
2016 Manoir du Carra Beaujolais Cru Brouilly - 90 PTS - WE
2015 Manoir du Carra Beaujolais Cru Brouilly - GREAT VALUE - WP
2015 Manoir du Carra Beaujolais Cru Brouilly - 91 PTS - IWR
2015 Manoir du Carra Beaujolais Cru Brouilly - 89 PTS - VINOUS