

Pierre-Olivier Garcia,  
**Brouilly `La Folie` 2020**  
Brouilly, Beaujolais, France



PIERRE-OLIVIER GARCIA



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Pierre-Olivier Garcia</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic</b>

## PRODUCER

Childhood friends Mathieu Moron and Pierre Olivier Garcia began their new venture in 2016 when Mathieu's father gave him a small parcel of vines in Nuits-Saint-Georges. They bought a house in the centre of Nuits and converted it into a winery. Mathieu and Pierre Olivier work the vines in order to restore biodiversity in the vineyards, something they feel has been lost due to the focus on single-crop farming across the region. Their 'eco-attitude' means they experiment with cereals, ploughing, planting trees and even use chickens to graze the land, in an attempt to bring back bees and butterflies to their 0.4 hectares of vineyard. In addition, they source grapes from a network of grower friends with whom they work closely, in order to have as much control over the quality as possible.

## VINEYARDS

Soils of 'La Folie' vineyard are derived from the typical Beaujolais pink granite subsoil with an arenitic sandy layer deposited over the steep slopes of the western part of the Brouilly appellation. The soils ensure good drainage and essential nutrients for the vines.

## VINTAGE

An outstanding, if challenging vintage in Burgundy. Despite a few frost spells, spring was mild which resulted in an early flowering. Summer saw hot and consistently dry temperatures which, although having an impact on yields and facilitating the need for careful crop management, resulted in virtually no disease outbreaks in the vineyards. The grapes that survived the hot conditions were in optimal health by harvest, showing intense and vibrant flavour profiles.

## VINIFICATION

After careful selection, 90% of the grapes were destemmed and the remaining 10% left in whole bunches to undergo fermentation. Post-fermentation, the wine was aged in oak barrels for 10 months, 20% of which was new.

## TASTING NOTES

This Gamay is deep red in colour with precise notes of pure red fruit and hints of spice on the palate. The wine has stunning balance with bright acidity and depth of fruit resulting in a long finish.