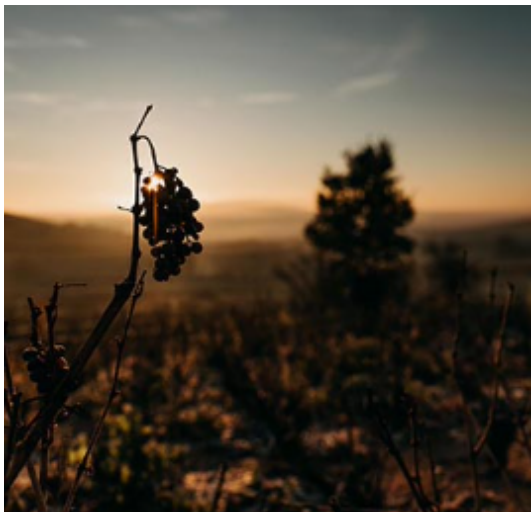
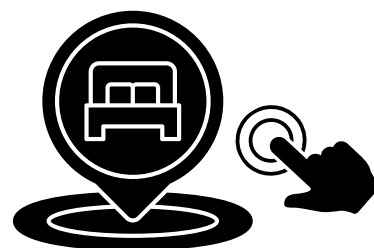
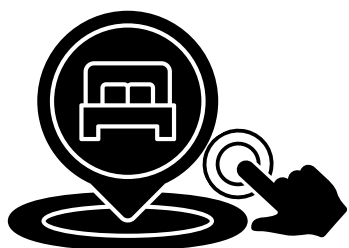


DOMAINE DES FOURNELLES



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HOTEL RECOMMENDATION





DOMAINE DES FOURNELLES

Menu:

- * Sausage and bacon with embarrassment and paradise: House specialty made with the first juice from the pressing of the grapes and the stems.
- * Artisanal country pâté.
- * Gratons: A delicious dish to taste.
- * Local cheeses: Selection of the best cheeses in the region.

Special Attractions:

Beaujolais, proud to be classified as a UNESCO World Geopark, is full of natural and cultural wonders.

- * Mont Brouilly: Climb this summit to admire its chapel and obtain a panoramic view of the entire vineyard. On a clear day, the majestic Mont Blanc is revealed on the horizon.
- * Geopark: Depending on availability, we invite you to explore the many points of interest of the Geopark.

Wine Tasting:

Beaujolais is distinguished by its unique grape variety: Gamay. We celebrate this grape variety by presenting it in all its forms.

- Blanc de gris: Gamay is a red grape with white juice, we harvest the grapes and press them immediately to obtain a sweet white wine.
- Passion: it's a Beaujolais Villages Rosé
- Brouilly "La Perrière": it is a fruity red wine which is also pleasant as an aperitif or with a good barbecue. It is a festive, pleasant and easy wine.
- Côte de Brouilly "Tradition": it is a red wine that is more tannic than Brouilly, ideal with a charcuterie platter or white meat.
- Côte de Brouilly "Godefroy": It is a very sunny plot for which we vat the grapes for longer to finally release all the tannic side. It is an ideal wine with meat in sauce.
- Côte de Brouilly "Elixir": This is a wine aged in oak barrels which makes it an excellent wine for aging with a light vanilla note ideal with a dessert.



REGION

Beaujolais

APPELLATION

Brouilly

VINE STOCK

Gamay

CONDITIONNING

75 cl

PAIRING AND TASTING COMMENTS

This is a Gamay that does not lack character! Notes of blackberry, fig and candied plum enliven the body. Round, supple and fruity, it is friendly and harmonious. Prepare a cold buffet to accompany this wine or a capon with forest sauce.

WINE CHARACTERISTICS

Fruit	●●●●●	Flower	●●●●●
Mineral	●●●●●	Aok	●●●●●
Spices	●●●●●	Acidity	●●●●●
Body	●●●●●		

AGING

3 à 7 ans (garde moyenne)

BEST SERVED AT

12 - 14°C

FOOD AND WINE PAIRING

Cold cuts and cured meats, cold appetizers and salads, hot appetizers and savory pies, pasta and rice, terrines and pâtés, grilled and roasted white meats, meats in brown sauce, meats in light sauce, grilled red meats and roasted

CONTACT

Domaine des Fournelles

137 Montée de Godefroy - 69220 Saint-Lager - FRANCE

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REGION
Beaujolais

APPELLATION
Cote de Brouilly

VINE STOCK
Gamay

CONDITIONNING
75 cl

PAIRING AND TASTING COMMENTS

This Beaujolais cru is characterized by an intense fruitiness and a very present structure. Notes of blackberries and cassis on the palate accompany the soft tannins of this vintage. It is elegant and the crunchy fruitiness of its aromas will charm the most delicate palate

WINE CHARACTERISTICS

Fruit	••••	Flower	••
Mineral	••	Aok	
Spices	•	Acidity	
Body	••••		

AGING

3 a 7 ans (garde moyenne)

BEST SERVED AT

12 - 14"

FOOD AND WINE PAIRING

Deli meats and salted meats, cold appetizers and salads, pasta and rice, soups and soups, terrines and patés, grilled and roasted white meats, grilled and roasted red meats.

CONTACT

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REGION
Beaujolais

APPELLATION
Cote de Brouilly

VINE STOCK
Gamay

CONDITIONNING
75 cl

PAIRING AND TASTING COMMENTS
An complex aromatic mix of ripe red fruits accompanied by a subtle vanilla and woody nuance due to the aging of 8 months in oak barrels. You can enjoy it now or taste it in a few years according to your preferences. Discover this Beaujolais Elixir and let yourself be surprised by its complexity.

WINE CHARACTERISTICS

Fruit	•••	Flower	••
Mineral	•	Aok	••
Spices	•	Acidity	••
Body	•••		

AGING
3 to 7 years

BEST SERVED AT
12 - 14°

FOOD ANDWINE PAIRING
Cheeses, Hot appetizers and savory pies, Vegetables, Terrines and patés, Grilled and roasted white meats, Meats in light sauce, Grilled and roasted redmeats

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REGION
Beaujolais

APPELLATION
Cote de Brouilly

VINE STOCK
Gamay

CONDITIONNING
75 cl

PAIRING AND TASTING COMMENTS
Supple, round and harmonious, this Godefroy cuvée opens with a relatively discreet nose. The body is much more intense. Notes of wild strawberries and raspberry go perfectly with its minerality and fine tannins. Peony is also present in the mid-body which brings a very flattering floral side.

WINE CHARACTERISTICS

Fruit	•••••	Flower	••
Mineral	•••	Aok	
Spices	•	Acidity	
Body	•••••		

AGING
3 a 7 ans (garde moyenne)

BEST SERVED AT
12 - 14°

FOOD AND WINE PAIRING
Cheeses, vegetables, pasta and rice, terrines and patés, dark meats with a dark sauce , grilled and roasted red meats

CONTACT

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REGION

Beaujolais

APPELLATION

Beaujolais Villages

CEPAGE(S)

Gamay

CONDITIONNEMENT

75 cl

COMMENTAIRE DE DEGUSTATION

Mordant, frais, ce rosé "Passion" du domaine des Fournelles est parfait pour ces chaudes journées d'été qui s'annoncent. Il saura vous rafraichir et vous égayer avec ces notes fruitées et acidulées. La finale autour du bonbon est surprenante et gourmande.

CARACTERISTIQUE DU VIN

Fruite	●●●●●	Floral	●●●●●
Mineral	●●●●●	Boise	●●●●●
Epice	●●●●●	Acidite	●●●●●
Puissance	●●●●●		

GARDE

1 à 3 ans (à boire jeune)

TEMPERATURE DE SERVICE

8 - 10°C

ACCORD METS-VINS

Apéritif, Hors d'oeuvre froids et salades, Pâtes et riz, Viandes blanches grillées et rôties, Viandes en sauce claire, Œufs

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