



Henry Fessy Awarded IWC 2010 Beaujolais Trophy



Beaujolais producer Henry Fessy picked up the prestigious International Wine Challenge Beaujolais Trophy for their **2009 Brouilly** yesterday, 30th June 2010. The wine was initially awarded a Gold Medal and has now been singled out as the best in its class.

According to two of the competition's co-chairs, Sam Harrop MW and Charles Metcalfe, standards for Beaujolais were particularly high at this year's competition in part due to the fantastic 2009

Fifty Beaujolais wines have been awarded medals. Out of this there are 2 Golds (including our Brouilly 2009), 12 Silvers (including our Morgon 2009), 14 Bronzes (including our Beaujolais Villages 2009) and 9 were commended.

For more information about Henry Fessy please visit their new website at www.henryfessy.com

Henry Fessy Brouilly 2009

Varietal: 100 % Gamay
Vineyard size: 7.5 ha
Average Vine Age: 50 years
Soil Composition: Granite and Schist
Harvest: Manual
Average yield: 40-50 hl/ha
Winemaking: Traditional Beaujolais techniques with temperature control.

Description

Six villages have the privilege of sharing this subtle and enchanting cru, considered the darling of Parisian brasseries. The most southerly of all the Beaujolais Crus, Brouilly has good colour, backbone and is full-bodied revealing aromas of plums and peaches.

Tasting note

With an intense colour this wine has red fruit aromas which dominate the bouquet along with notes of wild strawberries. On the finish, blackcurrant and chocolate aromas reveal themselves. In the mouth this Beaujolais Cru is meaty whilst being rounded and has an impressively long finish. This is a great Brouilly in keeping with the Fessy tradition.

