

Pierre Brossette 2024 Rosé

Appellation Beaujolais Protégée

Pierre Brossette is a historic, family-run estate located in the village of Thiezy, at the heart of Pierres Dorées in southern Beaujolais. Introduced to the JP Bourgeois portfolio by longtime partner Marion Pral, this small estate has been passed down from father to son since 1710, making it one of the oldest in the region. In addition to winemaking, the Brossette family is also a major vine nursery; selling grafted vines across Europe. That deep expertise in viticulture is proudly symbolized by the vine on the label.

THE VINTAGE

The 2024 vintage in Beaujolais tested growers with one of the wettest springs in recent memory, bringing challenges like mildew and reduced yields. But for careful farmers like Pierre Brossette, this adversity was met with precision vineyard work and experience honed over generations. The result is a rosé of both character and finesse: bright, mineral-driven, and built on the backbone of resilient old-vine Gamay.

TERROIR

The vineyards are located on southwest-facing slopes in the village of La Roche, nestled in the Pays des Pierres Dorées at an elevation of 1,700 ft. The soils are mostly granite with a chalky topsoil, which contributes to the wine's aromatic lift and mineral precision. These 45-year-old vines are sustainably farmed and hand-harvested to preserve fruit integrity and terroir expression.

WINEMAKING

The grapes are gently pressed, then fermented and aged for 5 months in stainless steel tanks. No oak is used, allowing the purity of fruit and minerality from the granite soil to shine through. The result is a classically styled Beaujolais rosé: fresh, textured, and beautifully expressive.

TASTING NOTES

Pale rose in color, the wine opens with aromas of rosehip, white flowers, and red berries. The palate is silky and balanced, with bright acidity and a dry, mineral finish.

FOOD PAIRING

Grilled Mediterranean dishes, herbed goat cheese, fresh salads, or even sushi. Ideal as a summer aperitif or alongside seafood and light charcuterie.



serving temp
45° - 55°

appellation

Beaujolais AOP

farming

sustainable

varietals

100% Gamay

alcohol

12.5%

soil

granite base with chalky topsoil

fermentation

5 months in stainless steel tanks

vineyard age

45 years