



COTEAUX BOURGUIGNONS

Origin

Beaujolais, France

Grape variety

Gamay Noir

Age of the vines

40 to 60 years

Soil

Chalky-clayey sedimentary deposit with diverse type of rocks

Fermentation

Maceration of whole bunches for 8 to 10 days, then pressing and completion of fermentation in vats for one month. Unfined and filtered before bottling.

Situation

The “Coteaux Bourguignons” A.O.C. was created in 2011. It blooms on the entire Burgundy region, from Chablis to the gates of Lyon. It produces red, white and rosé wines and can be either made of a blend or a single grape variety. Chauvet Frères’ Coteaux Bourguignons is selected on parcels located near Villefranche and le Bois d’Oingt, with characteristic limestone soils of South Beaujolais. This wine is made of 100 % Gamay growing on old vines.

Tasting

Light-bodied wine with a beautiful ruby color. It releases notes of red and black berries and a cherry stony touch, reminding the aroma of its cousin, the Pinot Noir. It is round and crisp on the palate, a bright and easy-to-drink wine.

How to drink and serve

Serve between 15° et 18° with meat in sauce or grilled. It will also be a perfect match on some strong cheeses like Epoisses.

