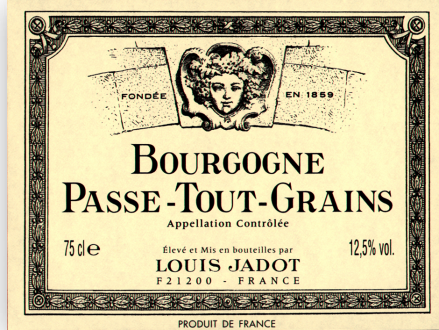


BOURGOGNE PASSE-TOUT-GRAINS



Bourgogne

Appellation Régionale

Red

Pinot Noir and Gamay grapes



Vineyards situation

Production of Bourgogne Passe Tout Grains is principally centered in the three adjacent regions of Yonne to the North, Côte d'Or, and Saône et Loire to the South.

Characteristics

Louis Jadot Bourgogne Passe Tout Grains is produced from Pinot Noir and Gamay grapes. The proportion of this wine is generally 1/3 of Pinot Noir and 2/3 of Gamay.

Wine making

The grapes macerate together for about two weeks and then the wine is aged in stainless steel vats before bottling.

Winemaker's comments / Gastronomy

Bourgogne Passe Tout Grains is typically purple when young. Its color is generally quite deep. Its aromas are fresh, showing abundant fruit. Only mildly tannic, it displays a liveliness enhanced by a touch of softness.

This wine will be served with sliced meats and pâtés, country-style dishes (pot-au-feu and stews) and mild cheeses.

Preservation

It should be drunk quite young but will be able to age for 2 to 4 years if kept in good conditions of temperature and humidity.