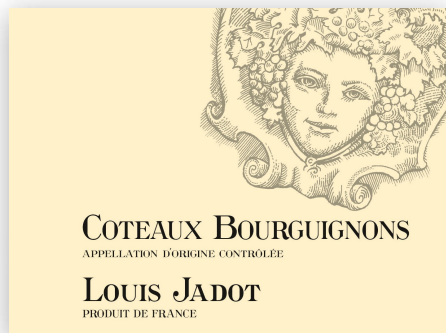


COTEAUX BOURGUIGNONS AOC



Bourgogne

Appellation Régionale

White

CHARDONNAY - ALIGOTE

Vineyards situation

The wine originates from both Beaujolais and Burgundy: a combination of two different types of soils: granit for Beaujolais and clay/limestone for the northern part of Burgundy.

Characteristics

Coteaux Bourguignons is a rather new appellation created by the Institut National des Appellations Contrôlées in January 2011.

It is a harmonious and representative blend of our famous grapes, coming from their homeland Burgundy.

Part of them are vinified by our long time growers/partners, and part of them are vinified by Louis Jadot.

Wine making

The juice is fermented and kept in stainless steel tanks.

Winemaker's comments / Gastronomy

The colour is pale gold. Very lively wine, what one may expect from our Burgundy white grapes, with a nice architecture.

Very fresh in the mouth.

A nice discovery for the consumer.

Best enjoyed as an aperitif or with fish, shellfish, poultry, cheeses and salads.

Preservation

Supposed to be drunk young, Coteaux Bourguignons may be kept also a couple of years after vintage.