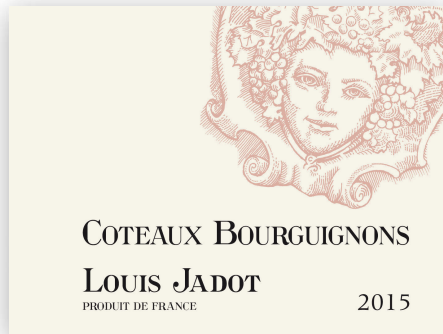


COTEAUX BOURGUIGNONS



Bourgogne
Appellation Régionale
Rosé
Gamay and Pinot Noir

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

The Coteaux Bourguignons regional appellation was created in 2011.

Wine making

The grapes are harvested by hand then slightly pressed in order to obtain a delicate pink colour.

Fermentation takes place in stainless steel tanks with temperature control. The wine stays in tanks before bottling to remain fruity and fresh.

Winemaker's comments / Gastronomy

Dry, light, fresh and fruity.

Serve chilled as an aperitif or with salads, pasta dishes, grilled fish, cold meat.

Preservation

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