



#### Production area

This wine is the newest Burgundy appellation, created in 2011, with a name that evokes a terroir and an expertise; a wine which allows consumers to gain access to high-quality pure varietal Burgundy Pinot Noir at a modest price. It offers the wine-lover the joy of discovery, the pleasure of tasting and comparing and the opportunity to learn more about this famous region. As Gaston Roupnel would say, this new Burgundy appellation will succeed "allowing the wine-loving world to drink the health of France! ». A regional appellation, made principally from Gamay grapes, our Coteaux Bourguignons can be produced from vineyards throughout the Greater Burgundy area. The origins of this particular cuvée is the South Burgundy, Beaujolais area., mainly from Saint-Julien village.

#### Varietal

100% Gamay

#### Vinification and maturing

The grapes were 30% de-stemmed. Maceration lasted approx. 15 days during which pumping-over with oxygenation took place at regular intervals. Temperatures controlled and maintained at 25-28° C. After pressing, the temperatures are lowered in order to preserve the fruit aromas. After pressing, the temperatures are lowered in order to preserve the fruit aromas. The wine is transferred to stainless-steel vats to keep maximum fruit flavours. Malo-lactic fermentation took place to enable the wine to soften and prepare for bottling.

#### Tasting notes

**VISUAL:** Ruby red with light violet tinges.

**NOSE:** With fine intensity, one notices aromas of red fruit (wild strawberry, blackberry) marrying with a light vanilla touch and gentle torrefaction.

**TASTE:** Structured wine, both fruity and spicy. The tannins are present yet are well-melted into the wine's complexity. The sensation of sucrosity is very apparent, fully in harmony with the fruity aromas perceived in retro-olfaction. A toasted taste is present on the finish giving excellent length.

#### Food and wine pairing

Ideal with charcuterie, red meats and cheese.

#### Serving suggestions

Serving temperature about 15-16°C as an aperitif or at 17-18°C with food.

#### Ageing potential

Ready to drink now, can be kept 2-3 years.