



Coteaux Bourguignons

Vineyard

Location

The parcels of vines are in two specific places

Surface area

0.3742 hectare

Age of vines

Planted from 1950 to the present day

Allowed yield

65 HL/Ha

Wine

Production

3000 bottles /year

Characteristics

Colour: garnet red

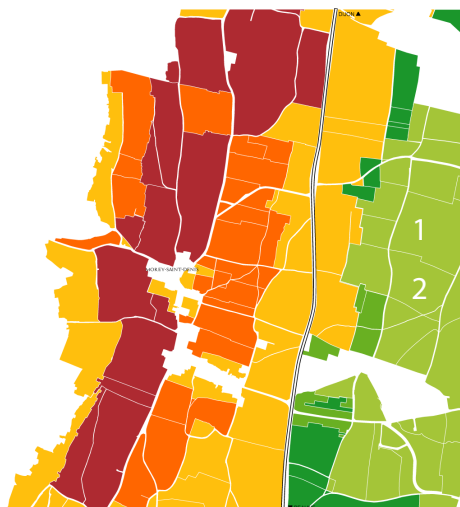
Nose: predominately red fruits with some slightly spicy notes.

Palate: a lovely balance between acidity and tannins. A wine fresh, generous and easy to drink.

Keeping

To be drunk young

A fruitful and generous marriage between Gamay and Pinot Noir.



- Grands crus
- Premiers crus
- Appellations villages
- Appellations régionales

Origin

Gamay arrived in Burgundy during the second half of the XIVth century. Philippe le Hardi feared at that time that the bigger yields of this grape variety might affect the quality of Burgundy wines and banned it. Today, Gamay has recovered its place in Burgundian viticulture.

Our grandfather Pierre planted some Gamay at the bottom of the village in 1956. Jean-Louis and Léon choose to assemble it with Pinot Noir in their Coteau Bourguignon. This wine, previously reserved for friends, is from now on available for sale at the domain.

Terroir

The vines face east, lying on clay soils with little limestone. This level of AOP is located in the low-inclined sectors, over the whole lower part of the vineyard slope. Our parcels are located in specific named places :

1.« Aux Aires » planted in Pinot Noir et 2.« Aux Poirelots » planted in Gamay.

Growing, Vinification, Ageing

In the parcel of Aires, Léon experiments in agroforestry and vegetative ground cover, so as to re-introduce biodiversity and to keep soils cool and moist during the more and more frequent periods of very hot weather. Each winemaking process is balanced and adapted to the specific vintage to create the best wines and preserve the typicity of terroir. Ageing is in oak barrels over twelve months.

Tasting

This Coteau Bourguignon is from a Gamay-Pinot Noir mix of almost equal proportions, which allows the main characteristics of each variety to be maintained: the freshness of Gamay and the elegance of Pinot Noir.

Coteaux Bourguignons, served at a temperature of 16°C, go equally well as an aperitif as with grilled meats.