

COTEAUX BOURGUIGNONS

Characteristics

Royat cordon pruning. Three plots planted in 1957-1960-1979.

Details

Located in the commune of Chassagne-Mt, our vines are planted with 85% Gamay and 15% Pinot Noir.

Wine making

The grapes are harvested by hand, transported to our winery in small crates, destemmed and placed in vats. After a few days of cold maceration, the alcoholic fermentation is carried out naturally with the grapes' own yeasts, and partly with carbonic maceration. Ageing is divided between stainless steel vats and French oak barrels. The wine is bottled at the estate after 11 months of ageing.

Particularity

A majority of Gamay Noir grapes with white juice bring freshness and aromas of red and black fruit. After a few years of ageing, these aromas evolve towards notes of prune and spices.
On the palate, these wines are fleshy and vibrant. Quite powerful in their youth, the tannins soften and become silky with age.
Drink between 2 and 5 years.
Serve at 15°C.

Tasting

Gamay wines go wonderfully well with fine charcuterie and subtle fibrous meats, such as rabbit and boiled or braised beef.

Laurent Pillot advices

This Coteaux Bourguignons, with its soft tannins and fruity notes, will even go well with fish for red wine enthusiasts.