

COTEAUX BOURGUIGNONS GAMAY 2021

Because Burgundy isn't all Pinot Noir, we've selected this parcel of Gamay which, on a typically Burgundian terroir, expresses its gourmandise in a totally different way to Beaujolais. It's a Gamay that "pinotes", but so gourmand! The parcel is an old vineyard, planted on low vines. The terroir is clay-limestone, with a Hautes-Côtes typology: little soil and a bed of hard Jurassic limestone in the subsoil. On these poor terroirs, the soil is worked to limit competition.

Vinification and ageing: Grapes destemmed. Maceration for 3 weeks. Delicate punching down and alternating pumping over. Aged 18 months, of which 12 in old barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes: Luscious and silky, this wine is supple and round. The Gamay grape contributes fruitiness and fresh red berries. On the palate, the structure is fine and crisp, with a lovely, thirst-quenching finish. Enjoy with poultry with porcini mushrooms, Bellota ham or Côte de Boeuf à la fleur de sel.

Grape variety: 100% Gamay

Average production: 4511 bottles.

Optimum aging: 1 to 5 years

Alcohol: 11.5% vol.

Total SO₂: <90mg/l (maximum permitted 100mg/l)

Acidity vol: <0.80g/l (maximum permitted 0.98g/l)

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