



COTEAUX BOURGUIGNON

GRANDE **QV**



Vineyard Grape : Gamay
 Soil : Granitic sand with clay and limestone.
 Exposure : south-east.
 Age : 35 years old

Wine-making Harvested by hand with selective picking. Semi-carbonic fermentation for 6 to 8 days.

Wine taste Colour : Deep purple.
 Smell : Aromas of cassis and blackberry with cocoa and vanilla notes.

Mouth : The mouth is round, voluptuous, we find the fruity and a slight minty freshness on the finish. This wine is rich and delicious

Best to be served at 14–16 °C with duck, sautéed vegetables with garlic. In dessert try a strawberry tart.

To keep 2/3 years