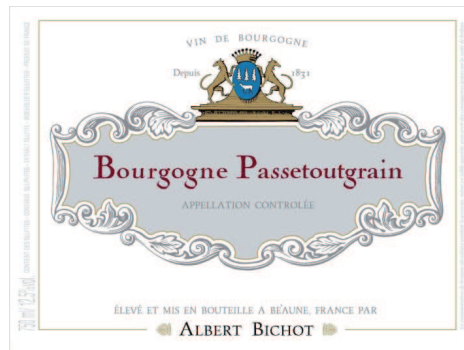


BOURGOGNE PASSETOUTGRAIN



Bourgogne

Pinot Noir (mini 1/3) & Gamay

AOC Régionale

The vineyard:

Calcareous clay and granitic soil

Vinification:

Temperature-controlled stainless steel tanks
12 to 14 days

Ageing:

100 % in vats
8 to 9 months

Pinot Noir provides elegance and finesse while Gamay – hailing from granitic or limestone terroirs – lends roundness and fullness. We select plots located in the both the Côte d'Or and northern Saône-et-Loire regions for this wine.

Tasting notes

The nose is dominated by fruity notes (raspberry, wild strawberry) with more discrete hints of fresh exotic fruit. The palate is supple with a great deal of finesse and harmony. Fresh finish with notes of light tobacco.

Food/wine pairing

This wine is a fine match for red meats, roasted poultry or grilled or in sauce, and mild cheeses.

Serving and cellaring

Serve at 14°C. (57°F)

Enjoy while young in order to appreciate all of this wine's fruitiness.