



Coteaux Bourguignons Rose

2021 6x75cl

Grapes
100% Gamay

Region/Appellation
Bourgogne

Residual Sugar
less than 2 g/l

pH
3.22

Total Acidity
5.9 g/l

Drinking Window
2024 - 2026

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
23/12/2024

Winemaker Notes
Dry, light, fresh and fruity.

Vineyard

The wine originates from both Beaujolais and Burgundy - a combination of two different types of soil: granite for Beaujolais and clay/limestone for the northern part of Burgundy.

Winemaking

The grapes are harvested Hand and then pressed lightly in order to obtain a delicate pink colour. Fermentation takes place in stainless steel tanks with temperature control. The wine stays in tanks before bottling to remain fruity and fresh.

Food match

Grilled and Roasted White Meats

Perfect as aperitif, with grilled fish or charcuterie platter and lots of fresh crusty bread.

