



# Coteaux Bourguignons Rose

## 2021 6x75cl

**Grapes**  
100% Gamay

**Region/Appellation**  
Bourgogne

**Alcohol by volume**  
12.50%

**Residual Sugar**  
less than 2 g/l

**pH**  
3.22

**Total Acidity**  
5.9 g/l

**Drinking Window**  
2024 - 2026

**Tasting Guide**



**Tasting note printed**  
21/07/2024

### 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.

