



Grapes

100% Gamay

Region/Appellation

Bourgogne

Alcohol by volume

12.50%

Residual Sugar

1.8 g/l

pH

3.19

Total Acidity

5.96934 g/l

Drinking Window

2023 - 2026

Tasting Guide



Tasting note printed

24/04/2024

Coteaux Bourguignons Rosé

2020

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 by 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.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted White Meats

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

