



Coteaux Bourguignons Rouge 2023 6x75cl

Grapes

-9,999% Gamay

-9,999% Pinot Noir

Region/Appellation

Bourgogne

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.52

Total Acidity

5.28 g/l

Drinking Window

2025 - 2028

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

23/01/2026

Winemaker Notes

A lively blend of Gamay and Pinot Noir with soft, juicy red fruit characters, gentle tannins and fresh acidity, a great introduction to what is possible with one of Burgundy's newest appellations.

Vineyard

The grapes for this wine originates from both Beaujolais and Burgundy's Louis Jadot's own and long-term grower's vineyards.

Winemaking

Grapes are destemmed and then fermented in stainless tanks.

Vintage

The winter 22/23 was very dry, with a rainfall deficit of more than 80% relative to the norm. The absence of water delayed the start of the vegetative growth cycle. April was cooler, with several late frosts making their presence felt in susceptible areas, but the fact that budbreak for both of our varieties was delayed helped to protect the tender buds from any damage. During the second half of the month, temperatures began to climb, and the vines began to grow vigorously, with the growth cycle further accelerated by the warm temperatures. The weather in summer was equally sunny, with a lack of rainfall apart from few thunderstorms in July. The fungal disease pressure was building, however, and we saw a fair amount of powdery mildew in the vineyards, although we managed to control it well. The weather in August was more variable, with strong growth at the beginning of the month, followed by ten days of intense heat, which blocked further ripening. The return of milder temperatures and some showers allowed maturation to continue, with harvest kick off on the Côte de Beaune on 4th September. The weather in September was, to say the least, unusual: a new heatwave dominated conditions during the first half of the month, so we prioritised the harvest of the white grapes to preserve levels of acidity in the must and concluded the fast-paced picking on 18th September.

Food match

Try with a charcuterie platter and lots of fresh crusty bread.

