



Coteaux Bourguignons Silver Label Rosé 2022 6x75cl

Grapes

100% Gamay

Region/Appellation

Bourgogne

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.22

Total Acidity

5.54 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

10/08/2025

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.

Vintage

Like 2020, the vintage 2022 that we are now tasting, shows incredibly no signs of the turmoil and heat-waves of the year, and together with the dense colour and intensity, these wines are still fresh and elegant.

Food match

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

