

# COTEAUX-BOURGUIGNONS

Coteaux Bourguignons is a regional appellation, common to all Burgundy vineyards. It is produced in Yonne, Côte-d'Or, Saône et Loire and Rhône. L'Audacieux, from the slopes of the Beaujolais will surprise you with its complexity and its beautiful persistence

## COMPOSITION - PRODUCTION

**TERROIR :** Granite and sand soils.

**GRAPE VARIETY :** 100% Gamay with white juice

**VINIFICATION :** Manual harvest – Vatting in whole bunches – carbonic maceration : +/- 10 days– temperature control at 27/28°. Bottling February/March.

## TASTING

A nose with strawberry and red cherry scents that are accompanied in the mouth by a touch of vanilla. Delicate and balanced, it pleases by its structure and flexibility.

**APPEARANCE :** Intense ruby.

**NOSE :** Very expressive and marked with red fruits.

**MOUTH :** Soft, round and balanced.

## SERVICE

**FOOD & WINE PAIRING :** Cold meats.

**SERVING TEMPERATURE :** 14°-15°

**AGING POTENTIAL :** 2 month after opening



Alcohol abuse is dangerous for health. To consume in moderation.

