



MICHELE CLERGET

AOP Coteaux Bourguignons Red

Vineyard and vines : Coteaux Bourguignons is an Appellation d'origine contrôlée (AOC) for white, red and rosé wine from the region of Burgundy in France. In late 2011, it replaced the earlier appellation Bourgogne Grand Ordinaire. The name Coteaux Bourguignons translates as "Burgundian hills". Coteaux Bourguignons is a regional-level appellation, covering the entire Burgundy region from the area around Auxerre down to Beaujolais.

Grape Variety : Gamay & Pinot Noir

Wine Making : The harvest is usually manual and sometimes mechanical. The vinification is traditional with temperature controls. With a maceration of 8 to 10 days. The wine has been maturing during 6 month in tank.

Wine Tasting : Visual aspect: crimson hue with purplish tinges, brilliant.

Nose: very typical, beautiful Gamay, floral, fruity, delicious.

Palate: wonderful, ample, smooth, balanced, long-lasting, harmonious, racy. Fruits, blossom.

Accompaniment : This light, fruity, and fluid burgundy goes well with andouillette gratin; rare duck breast with cranberries and ceps, river fish with wine sauce, grilled piece of beef and vegetable tart, wild boar stew with chestnuts, Burgundy marbled ham, and barbecued meat. To be serve at 16°C