



La Burgondie

Bourgogne Gamay

AOC Bourgogne, Bourgogne, France

Fresh and elegant red wine.



PRESENTATION

The appellation Bourgogne Gamay A.O.C. was born in 2011. Wines bearing the name of this young appellation are produced exclusively from the Gamay variety, planted in the best terroirs of the Beaujolais region.

TERROIR

The grapes for Bourgogne Gamay come from the southern part of the Greater Burgundy winegrowing region. The vines grow in granite soils where ripening conditions are ideal, endowing this wine with its flavourful appeal.

WINEMAKING

Grape variety: Gamay.

Vinification: Manual harvest with partial de-stemming. Long fermentation with regular pumping-over.

Maturing: Partly in vats to reveal the aromatic expression then in oak barrels to bring structure and complexity.

VARIETAL

Gamay

SERVING

Serving temperature: 14-16°C.

TASTING

Visual: Limpid red colour with ruby glints.

Nose: Both juicy and appealing, it exhales aromas of kirsch and red berries (Morello cherry, bilberry).

Palate: Rich, rounded and well-balanced thanks to fine, soft tannins.

FOOD PAIRINGS

To accompany dishes such as pâtés, terrines, white meats or grilled poultry. For family occasions we typically serve it with pot roast beef and carrots.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

