



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Maison Louis Chavy, Bourgogne Tastevine, Red AOC Côteaux Bourguignons, Bourgogne, France

Maison Louis Chavy was founded 60 years ago by Louis Chavy, a grower in Puligny-Montrachet. After studying oenology in Dijon, he began producing a wide range of wines from the Côte de Beaune and quickly expanded to the rest of Burgundy. Today, Maison Louis Chavy remains a small, highly specialized négociant focused on quality wines, particularly from the Côte de Beaune, Côte de Nuits, and Côte Chalonnaise.

PRESENTATION

With grapes sourced from old vines on granit soils, this smooth and round red benefits from warm summers, cooler nights and a little rain - the perfect combination to achieve a great maturation and express fruity notes.

WINEMAKING

Cold pre-fermentation maceration lasts 5 to 6 days. The alcoholic fermentation lasts about a fortnight, with two pumpings daily, without pigeage to avoid extracting too much tannins. The must is then pressed gently using a pneumatic press. Breeding lasts between 10 and 12 months in vats.

VARIETAL

Gamay 100%

SERVING

15°C / 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

It has an intense ruby colour with a dark purple hue.

Fragrances of red fruits (raspberry and currant).

Smooth, round and tasty, the tannins are well balanced with the fruit. A long finish as well.

FOOD PAIRINGS

Pâtés, pies and terrines, as well as cured ham and fine charcuterie.



Bruno Lafon Selection

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

