



# 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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