

Mathieu  
PAQUET

Bourgogne

# Coteaux Bourguignons 2015

AOC COTEAUX BOURGUIGNONS

+72553 (GL)

BCLS Retail \$17.99

Wholesale \$13.46



90 points Winescores.ca

*“Made from 95% Gamay (5% is Pinot Noir) it emits pretty aromas of black raspberry, star anise, purple grapes and violets with forest floor, cedar chips, tea leaf and fresh herbs. The palate is expressive; high-toned fruit gives way to black tea, cocoa nibs and fine spice flavours. It is juicy and charming with a bittersweet finish.”*

— Wine Scores / D. Van Mulligen- October 2017

Adorned with a deep ruby red color, the *Coteaux Bourguignons 2015* reveals intense aromas of black fruit and spicy notes. The tannins are round, juicy and suave.

*This fruity red pairs well with dishes having moderate aromatic intensity, such as grilled or roasted white or red meats, and is also excellent with poultry and game, as well as pastas, rice, tomato sauces and steamed vegetables. The delicacy of the tannins means it can be enjoyed with fish.*

The appellation of **Coteaux Bourguignons AOC** was created in 2011, and regulates blended and single-varietal red, white, and rosé wines grown over four sub-regions within Burgundy.

The diversity of soils, subsoils and varietals from this appellation produces a wide range of wines that are fruity and tempting. Vines are grown over a wide variety of soils, from the chalky soils around *Joigny* in the North, to the granite of southern Bourgogne, including the limestone-rich and marly soils that are home to the majority of this appellation.

**Gamay** is a fertile variety plant with large fruit, more or less tightly packed depending on the exact variety. In Burgundy, gamay produces light red wines with a pleasant and full bouquet, especially in the Mâconnais area.

## Technical Data

Gamay Noir 95%, Pinot Noir 5%

Vinification and ageing: Traditional Burgundian vinification, long fermentation

Ageing Potential: 2-4 years

Residual Sugar: < 5 g/l

Serving temperature: 18°C

13% alc./vol.

Case 12 x 750 ml

 Choice Import Agencies



+72553