

COLLIN BOURISSET

DEPUIS 1821

MÂCON ROUGE

Appellation d'Origine Protégée

Gamme SIGNATURE

REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Gamay Noir

SOIL

The Gamay variety is found quite qualitative in Pierreclos, Serrière and Azé, which are hills at the west of the Saône river in France, near the city of Mâcon. Clay and Granite soil.

VINIFICATION & AGEING

Traditional Beaujolais vinification with immersed cap. 8 to 10 days fermentation.

TASTING NOTES

Colour : from cherry red to dark ruby. Little red fruits aromas (blackcurrant, raspberry) with spicy and peppery hints. Easy to drink, fruity, round in the mouth and typical of its terroir.

FOOD & WINE PAIRINGS

To be served chilled with cooked meats, roasted meats, cheese and sweets.

SERVING TEMPERATURE 13-14 °C

ESTATE

Collin Bourisset was established in 1821. Following the founders values and their foundation firmly rooted in the vineyard of Beaujolais, Henri Collin and Louis Bourisset formed together an emblematic duo. True pionniers in many areas, they were winemakers from the historical estate Hospices de Moulin à Vent. They always had one goal: to create superb wines from the most beautiful of Beaujolais and Burgundy. We strive to perpetuate this tradition for years and centuries to come.

