

COLLIN BOURISSET

DEPUIS 1821

BEAUJOLAIS-VILLAGES

Appellation d'Origine Protégée

No Added Sulfites

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

SOIL

Crimson red colour.

VINIFICATION & AGEING

Traditional whole cluster vinification with immersed cap. Fermentation of 7 to 8 days.

TASTING NOTES

Beautiful cherry red colour. This wine offers aromas of red fruits with a dominance of blackcurrant and strawberry.

FOOD & WINE PAIRINGS

Perfect with cold cuts and poultry.

SERVING TEMPERATURE 11-13 °C

AGEING POTENTIAL 2 to 4 years

ESTATE

Close to 10 years of experience in the making of Natural wines without added sulfites. Our know how is recognized by professionals. The culture of our vineyards and our methods of winemaking are the result of a real environmental approach.

