

COLLIN BOURISSET

DEPUIS 1821

COTEAUX BOURGUIGNONS

Appellation d'Origine Protégée

No Added Sulfites

REGION

France / Bourgogne

GRAPE VARIETY Gamay Noir

SOIL

Clay-limestone soils.

VINIFICATION & AGEING

Harvest is done at optimal maturation. Wine making in the best tradition of Burgundy with a long fermentation.

TASTING NOTES

Ruby colour with purple glints, this wine presents a charming nose of strawberry, raspberry, currant and candy. Well-balanced on the palate with well integrated tannins and aromas, the whole being light and pleasant.

FOOD & WINE PAIRINGS

Pair with grilled or roasted red meats.

SERVING TEMPERATURE 18 °C

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.

