



Bourgogne Côte d'Auxerre



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the *Auxerrois* region (Yonne).

The name CÔTES D'AUXERRE can only be added to the word BOURGOGNE for red, white and rosé wines produced within the defined area of the *appellation*.

Producing communes: **Augy, Saint-Bris-le-Vineux, Auxerre, Vaux, Quenne, Vincelottes, Champs-sur-Yonne.**

On the label, the words CÔTES D'AUXERRE must follow the name BOURGOGNE.

TASTING NOTES

Red : intense ruby hue. Aromas include notes of cherry, raspberry and black fruits from the older vines, and the whole is underlined by a subtle minerality. This complex bouquet is matched in the mouth with wild cherry, wild strawberry, and a touch of liquorice. Supple and silky, full and well-rounded - a most agreeable wine.

White : gleaming and golden, sometimes with greenish highlights. The attack reveals aromas of almond, hazelnut and white flowers. A likeable wine which rapidly gains in power and elegant minerality. As it evolves it develops nuances of dried fruits and underbrush along with real aromatic richness.

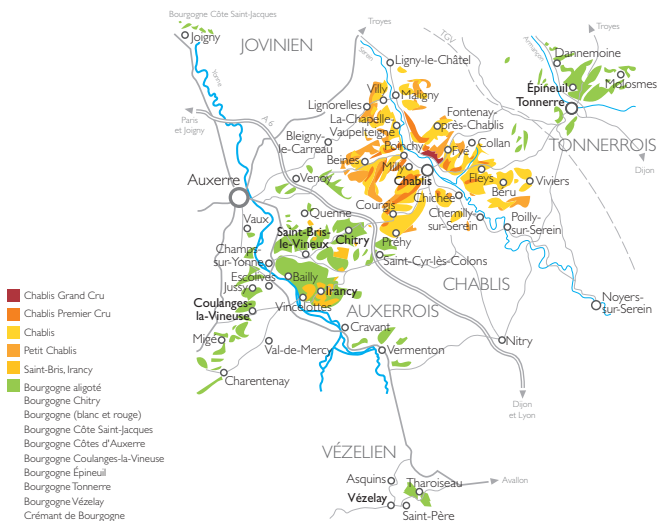
SERVING SUGGESTIONS

Red: this pleasant, perfumed wine has more velvet than structure and would make a perfect accompaniment to chicken in red wine sauce, duck, or (why not?) rabbit. Its aromatic richness likewise pairs nicely with calf's liver, blancing the unctuousness of the meat with the winning vivacity of the wine.

Serving temperature: 14 to 15°C.

White: its attractive minerality and open approach demand delicate dishes with moist texture, such as fish pies. You might equally well serve it with veal dumplings, fine fish, or roasted eggplant.

Serving temperature: 11 to 12°C.



LOCATION

The Auxerre vineyards (pronounced “Ausserre”), lying on either side of the river Yonne, boast ancient lineage, thanks to the abbey of Saint-Germain and a proximity to Paris. Today they are very much alive. In 1993, wines from the communes of Auxerre, Vaux, Champs-sur-Yonne, Augy, Quenne, Saint-Bris-le-Vineux and Vincelottes were granted the right to add a local identifier to the *appellation Régionale Bourgogne*. In any case, these vineyards continue to have their own distinct personality.

SOILS

These vineyards form part of Burgogne’s “golden gate”, lying as they do on Jurassic limestones (Kimmeridgian and Portlandian).

COLOUR(S) AND GRAPE VARIETY(IES)

Red and rosé wines - **Pinot Noir**.

White wines - **Chardonnay**.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: **122.31 ha**.

Whites: **75.65 ha**.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **5,858 hl**.

Whites: **4,216 hl**.

*In 2011 **5 years average, 2007-2011