



Bourgogne Côte Saint-Jacques



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the Joigny region (Yonne).

The words CÔTE SAINT-JACQUES may be appended to the word BOURGOGNE only for red, *gris*, *rosé* or white wines produced within the defined area of the *appellation*.

Producing commune: **Joigny**.

On the label, the words CÔTE SAINT-JACQUES must follow the word BOURGOGNE.

TASTING NOTES

This handsome slope was formerly planted with *Pinot Noir*, *Pinot Gris* and *Tressot* grapes with a little *Épicier* (Mesier, Maille) and *Cot* (*Malbec*, called "*plant du roi*" in the Bordeaux region). Its *vin gris* has been its saviour because today the Côte Saint-Jacques produces not only red *Pinot Noir* wines, *rosés*, and *Chardonnay* whites, but also the famous wine made from the *Pinot Gris* grape (called "*Beurot*" in the Côte de Beaune and Côte de Nuits) as well as the *Pinot Noir*. It is pressed before fermentation and has a healthy pink colour. It produces a wine that is un-acidic, floral (with aromas of hawthorn), pleasant, and lip-smacking.

The **reds**, not notably tannic, are drunk for their fruit (gooseberry, cherry).

The **whites** are tasty and best enjoyed young while they are at their most sprightly.

SERVING SUGGESTIONS

Red: roasted red meats go marvellously well with the subtle perfume and delicate tannins of this easygoing wine. Poultry, roast or fricasseed, and rabbit echo its aromatic delicacy, while soft-centred cheeses of the Camembert type are enhanced by its aromas of small red fruits.

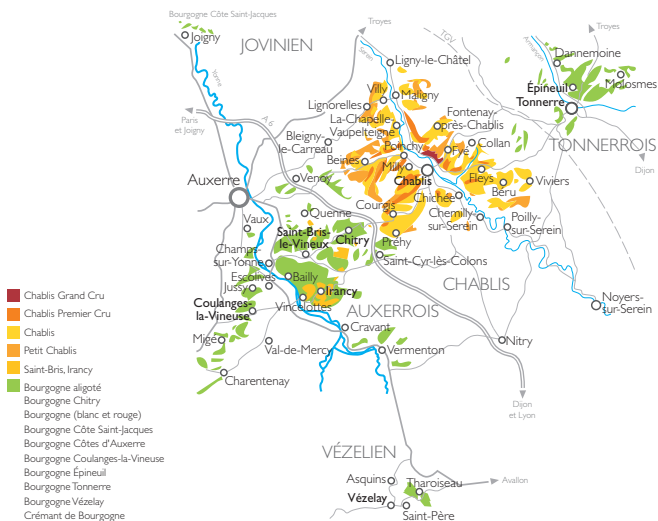
Serving temperature: 11 to 13°C.

The **vin gris** partners meat fondus, wrapped veal slices (*paupiettes de veau*), as well as stuffed peppers, fish in sauce, and of course the Burgundian specialty of snails with garlic, butter, and parsley (*escargots de Bourgogne*).

Serving temperature: 11 to 13°C.

White: avocados, cooked cheese-topped chichory, green beans, deep-fried whitebait, cold roast pork. Cheeses: Comté, Beaufort, Gruyère, and goat cheeses.

Serving temperature: 11 to 13°C.



LOCATION

The most northerly vineyard of Bourgogne and the nearest to Paris, the Côte Saint-Jacques at Joigny has a place both in the history of wine and the history of gastronomy. In the 19th century, the Joigny vineyards covered some 2,000 hectares but then dwindled away to little more than a memory. But a handful of growers, by concentrating on the best of its *Climat*- the Côte Saint-Jacques – brought it back to life. The slopes have a southerly to South-easterly exposure and overlook the valley of the Yonne and town of Joigny. They are protected from the North by the plateau on which stands the forest of Othe. The presence of the river below creates a micro-climate which frequently enables them to avoid spring frosts.

SOILS

The Côte Saint-Jacques between Auxerre and Sens overlooks Joigny and the river Yonne. The vineyards stand on chalky (Turonian) sub-soil capped with flinty clays which are an extension of the Othe forest.

COLOUR(S) AND GRAPE VARIETY(IES)

Red and *gris* wines - **Pinot Noir** and **Pinot Gris**.

White wines - **Chardonnay**.

PRODUCTION

Area under production*:

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

Reds and *rosés*: **19.22 ha**.

Whites: **0.18 ha**.

Average annual yield:**

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

Reds and *rosés*: **767 hl**.

Whites: **14 hl**.

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