



Bourgogne Coulanges-la-Vineuse



APPELLATION D'ORIGINE CONTRÔLÉE

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

The words COULANGES-LA-VINEUSE may only be appended to the word BOURGOGNE in the case of red, *rosé* and white wines produced within the defined area of the *appellation*.

Producing communes: **Charentenay, Coulanges-la-Vineuse, Migé, Mouffy, Jussy, Escolive-Sainte-Camille, Val-de-Mercy.**

On the label, the words COULANGES-LA-VINEUSE must follow the word BOURGOGNE.

TASTING NOTES

The wines are mainly **reds** derived from the *Pinot Noir* grape. Lighter than the wines of neighbouring Irancy they are very pleasant during their first 3 or 4 years when they are enjoyed "on the fruit" (i.e. young). Some older vintages, however, seem to lead a charmed life. Their colour falls between ruby and crimson. Their aromas are dominated by cherry (there are numerous cherry orchards in the locality) as well as blackcurrant and strawberry. The taste is well-balanced, satisfyingly full in the mouth, of appreciable length, and without excess tannins.

The **white** (*Chardonnay*) is a traditional product still grown on the whole of the Coulangeois vineyard. Pale gold in colour, it exhales floral and mineral scents (white flowers). Its freshness has an edge of sprightliness. It runs deliciously through the mouth like water in spring time. As for the **rosé** (from *Pinot Noir* grape) comes a fruity wine with intense aromas.

SERVING SUGGESTIONS

Red: with its refined and discreet tannins and its delicately fruity notes, this appealing wine is a ready companion to light, plain, and not over-spiced dishes. It goes better, therefore, with white meats and grilled or fried fish, but one must not forget omelettes, fried eggs, stir fries, rice or noodles with grated cheese, and vegetable or onion tarts.

Cheese: pressed cheeses such as Comté.

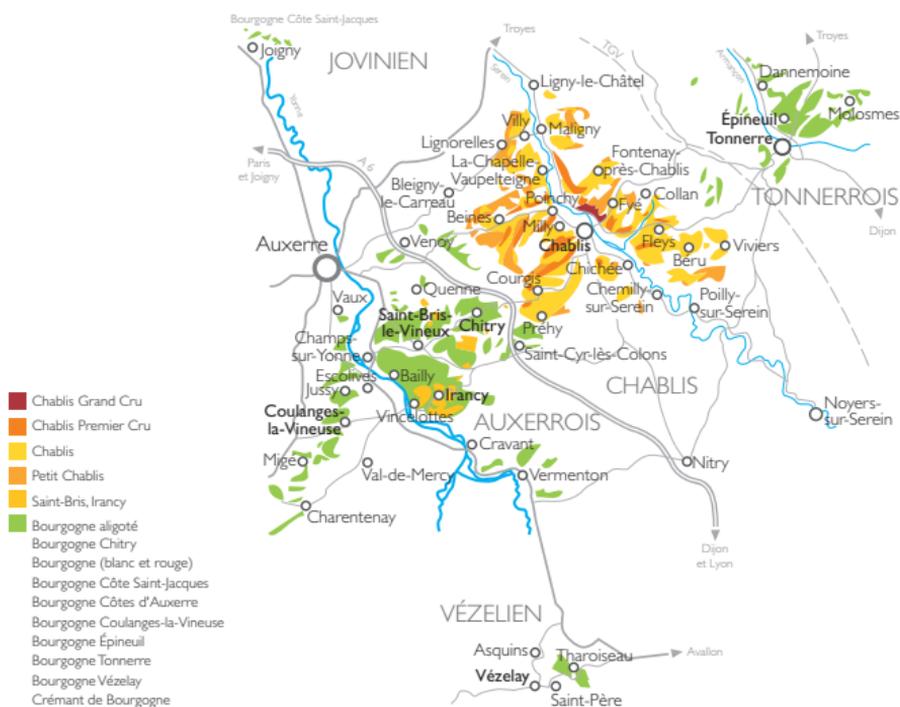
Serving temperature: 14 to 16°C.

White: parsleyed cold ham (*jambon persillé*), turkey breast, most fish and shellfish, and goat cheeses as well as Comté, Beaufort, or Gruyère.

Serving temperature: 11 to 12°C.

Rosé: charcuterie, white meat, and grilled meats.

Serving temperatures: 8 to 10°C.



LOCATION

Coulanges-la-Vineuse is aptly named, given the importance of wine in its history. Wine is abundant here but water is scarce. So much so that when a huge fire in 1676 destroyed 170 houses and 22 wine-presses, it was only brought under control by breaching all the wine-barrels. The church was rebuilt with the proceeds of a tax on wine. Here, we are in the *Auxerrois* region, on the summit of a little rounded hill on the East-facing side of a bowl-shaped depression overlooking the left bank of river. Coulanges-la-Vineuse and its associated villages (Charentenay, Escolive-Sainte-Camille, Val-de-Mercy, Jussy, Migé, and the delightfully-named Mouffy) were granted the right to an *appellation* of their own within the general *appellation* Bourgogne Coulanges-la-Vineuse (red, white, *rosé*) in 1993. The excavation of a Gallo-Roman site at Escolives-Sainte-Camille has revealed evidence of the presence of vineyards in these parts 20 centuries ago!

SOILS

The vineyards of Coulanges-la-Vineuse form part of the outer fringes of the Paris basin and overlie limestones of the Upper Jurassic (Portlandian, Kimmeridgian) or in places chalks of the Lower Cretaceous.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - Pinot Noir.

Whites - Chardonnay.

PRODUCTION

Area under production*:

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

Whites: **15.09 ha.**

Reds and rosés: **89.14 ha.**

Average annual yield:**

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

Whites: **933 hl.**

Reds: **4,442 hl.**

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