



Coteaux Bourguignons



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of Bourgogne.

The COTEAUX BOURGUIGNONS *appellation* is reserved for red and white wines produced within a defined geographical area. The rosé wines produced here are called COTEAUX BOURGUIGNONS ROSÉ or COTEAUX BOURGUIGNONS CLAIRET.

Producing Communes:

- Department of the Yonne: **54 communes.**
- Department of the Côte-d'Or: **91 communes.**
- Department of the Saône-et-Loire: **154 communes.**
- Department of the Rhône: **85 communes.**

TASTING NOTES

Reds and **rosés** are produced from *Pinot Noir*, *Gamay Noir à jus blanc*, and the *César* varietal.

The whites are produced from the *Chardonnay*, *Aligoté*, *Melon de Bourgogne*, *Pinot Blanc* and *Pinot Gris* varietals. The diversity of soils and subsoils and grape varieties gives this *appellation* a wide range of wines that are fruity and tempting. They also provide an opportunity for the curious to discover lesser-known grape varieties.

SERVING SUGGESTIONS

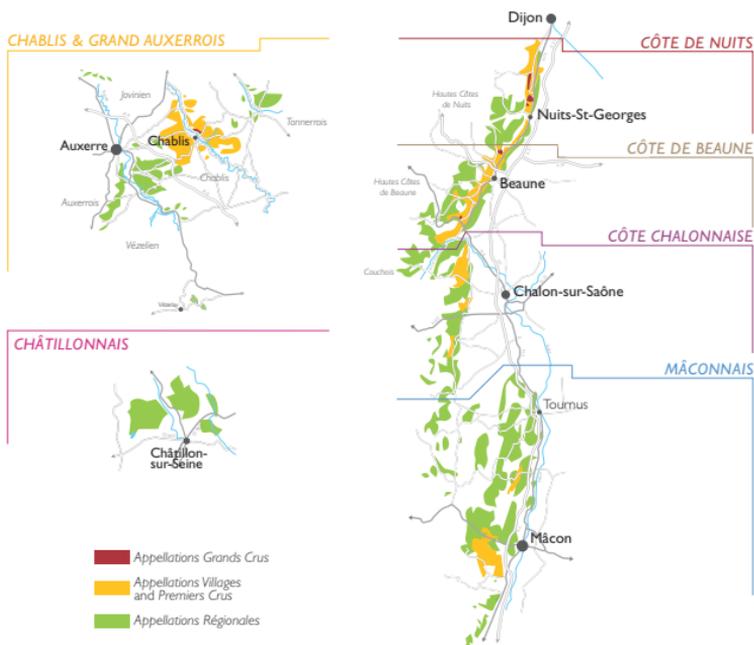
Red: this tender and fruity wine goes well with dishes with moderate aromatic intensity, or with delicate white meats. It is a worthy partner for poultry and rabbit, as well as pasta or rice with tomato sauce or steamed vegetables. The delicacy of its tannins means it can be enjoyed with fish for those who prefer red wines over anything.

Serving temperature: 12 to 14°C.

Rosé: this wine goes perfectly with steamed or stuffed vegetables.

White: this is an excellent value-for-money wine to go with fried or poached fish as well as hard cheeses such as Comté.

Serving Temperature: 11 to 13°C.



LOCATION

This *appellation* Coteaux Bourguignons created in 2011 covers red, white, and *rosé* wines, grown over four *départements*. The Coteaux Bourguignons *appellation* covers wines that can be blended or come from a single varietal, and which can use some more old-fashioned varietals. The word *rosé* can be replaced by the word Clairet.

SOILS

This wine is grown on an infinite variety of soils from the chalky soils around Joigny, in the North, to the granites of southern Bourgogne, not forgetting the limestone-rich and marly soils that are home to the majority of this *appellation*.

COLORS AND VARIETALS

Reds and rosés made from **Gamay, Pinot Noir** and **César** in the Yonne.
Whites made from **Aligoté, Chardonnay, Melon de Bourgogne, Pinot Blanc** and **Pinot Gris**.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*
 Reds and *rosés*: **238.98 ha** approx.
 Whites: **30.85 ha**

Average annual yield**:

1 hectoliter (hl) = 100 liters = 133 bottles
 Reds and *rosés*: **12,522 hl**
 Whites: **1,228 hl**

*In 2018 **5 years average, 2014-2018