

Bourgogne Côtes du Couchois



APPELLATION D'ORIGINE CONTRÔLÉE

The Bourgogne Côtes du Couchois Régionale appellation covers still red wines produced in an area covering six villages that was defined in 2000. An application for AOC-status for the white wines is currently ongoing.

TASTING NOTES

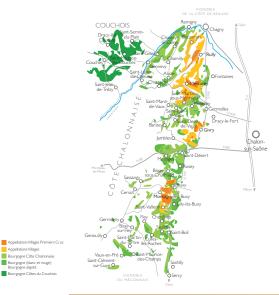
The reds are bright cherry red in color with striking hints of ruby. The nose offers aromas of cherry, blackcurrant, and wild strawberry, with hints of fig, wild rose, blueberry, pepper, leather, and spice, sometimes topped off with a touch of menthol. In the mouth, they are fruity and vinous, with structured tannins. The finish is lighter, expressing freshness and salinity.

SERVING SUGGESTIONS

Their strong structure with fresh and nuanced fruitiness make them ideal with poultry tart, pan-fried veal, or home-made pies and burgers. At their fruity best, they pair delightfully with œufs en meurette, grilled beef, roasted poultry, and pork ribs. The more powerful are great with meat in sauce or grilled rib of beef. With cheese, opt for strong flavors like Pont-l'Évêque, Époisses, or Vacherin.

Serving temperature: 14-16°C depending on how tannic they are.





LOCATION

The vines of Bourgogne Côtes du Couchois are located to the south of the Côte de Beaune and the Hautes Côtes de Beaune, on the left bank of the River Dheune, which separates it from the Côte Chalonnaise to the east. They grow on the best slopes in this rolling landscape, offering some remarkable viewpoints.

SOILS

The vines are divided up across south- and southeast-facing slopes at between 280-420m above sea level, with a climate marked by continental influences that leads to relatively late ripening. The soil is characterized by granite from the Primary period, clay sandstone and clay from the Trias, and limestone from the Lower Jurassic. Most of the vines in the Bourgogne Côtes du Couchois appellation sit atop versicolored clay from the Trias.

COLOR(S) AND GRAPE VARIETY(IES)

Red wine: Pinot Noir

PRODUCTION

Area under vine*:

1 hectare (ha) = 10 000 m² = 24 ouvrées | 1 hectolitre (hl) = 100 litres = 133 bottles 30 ha

Average annual harvest**:

999 hl

*in 2022 ** 5 years average, 2017-2021