



# Bourgogne Passe-tout-grains



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Régionale** of Bourgogne.

The *appellation* BOURGOGNE PASSE-TOUT-GRAINS is restricted to red and rosé wines produced within the defined area of the BOURGOGNE *appellation*.

Producing communes:

Department of Yonne: **54 communes.**

Department of Côte-d'Or: **91 communes.**

Department of Saône-et-Loire: **154 communes.**

## TASTING NOTES

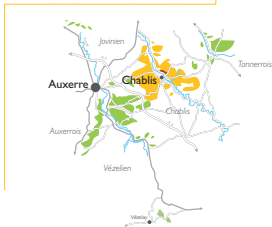
Style differs according to the region of production and according to the relative proportions of *Gamay* and *Pinot* grapes in its make-up. There are glints of mauve and fuchsia in its colour. A light, fresh, well-fruited wine with immediate appeal. If its vivacity is due to the *Gamay* grapes, it is the *Pinot* grapes which lend it its mellow serenity. The attack is lively and strong on fruit. Well-textured, it develops aromas of underbrush, game, and brandied cherries.

## SERVING SUGGESTIONS

This **red** wine is notably well-fruited in its aromatic makeup and lends itself readily to good plain cooking. Its fluidity makes it an indispensable adjunct to fine cold cuts, pies and cold ham. Its delicate tannic framework is not overwhelmed by vegetable tarts, mashed vegetables, or even tomato salads. It makes an ideal companion for all kinds of finger-food served at picnics and barbecues. It is also well-suited to soft and soft-centred cheeses such as Camembert.

Serving temperature: 11 to 12°C.

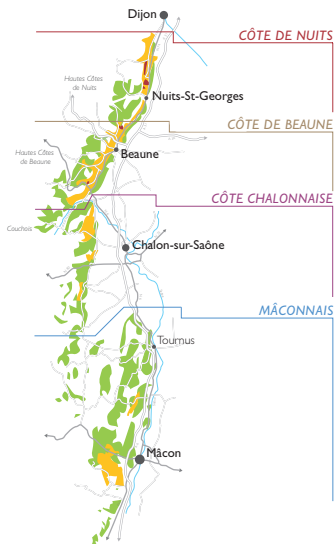
## CHABLIS & GRAND AUXERROIS



## CHÂTILLONNAIS



- Appellations Grands Crus
- Appellations Villages and Premiers Crus
- Appellations Régionales



## LOCATION

It is a blend of *Pinot Noir* grapes and *Gamay noir à jus blanc*. This makes it unique among non-effervescent Bourgogne. Combining two such different grapes takes considerable skill. The blending takes place when the grapes are loaded into the vats - it is not a blend of different wines. At least one third of the grapes must be from the *Pinot* variety. The area of production is the same for all Bourgogne. The *appellation* dates from 1937. The wines are mostly reds and for the very rare exception, *rosés*.

## SOILS

While the *Pinot Noir* grows virtually everywhere in Bourgogne, the *Gamay* is mainly found in the *département* of Saône-et-Loire, especially the *Mâconnais* region where the soils are particularly favourable - flints, sands and clays mixed with pebbles which are often of granitic origin.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Red** and **rosé** wines - ***Pinot Noir*** (min. 1/3) and ***Gamay*** (max. 2/3), the grapes being mixed before vinification.

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

**430.49 ha.**

### Average annual yield\*\*:

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

**28,108 hl.**

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