

# Bourgogne Côtes du Couchois



## APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the Couchois region (Saône-et-Loire).

The name CÔTES DU COUCHOIS may only be added to the word BOURGOGNE in the case of red wines produced within the defined area of the *appellation*.

Producing communes: Couches, Dracy-lès-Couches, Saint-Jean-de-Trézy, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Sernin-du-Plain.

On the label, the words CÔTES DU COUCHOIS must follow the word BOURGOGNE.

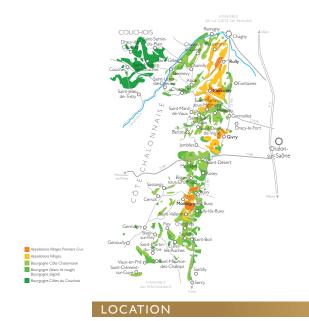
# TASTING NOTES

The colour is a straightforward but intense ruby tending slightly towards purple. Its bouquet suggests small red fruits (strawberry, gooseberry) and black fruits (blackcurrant, blackberry), followed by underbrush, mushroom, fruit-pits, spice, leather and fur. In the mouth, the wine is hearty and muscular. Extravagant, a touch rough in youth, but persistent and at the top of its form after two or three years. This wine does a fine job representing its *terroir* and possesses an authentic Burgundian soul.

# SERVING SUGGESTIONS

**Red:** this wine is open, honest and direct by nature. It has a solid tannic structure and a broad but light aromatic register. It is the ideal companion of poultry pies, fried veal, quiches, and hamburgers. Barbecues and pork spare-ribs honour its balanced directness and its black and red-fruit aromas. Choose full-flavour cheeses such as Pont-I'Évêque, Époisses, or Vacherin. Serving temperature: 14 to 16°C.





The *Couchois* region, lying South of the *Maranges* and South of the *Hautes Côtes de Beaune*, has been a wine-growing area since time immemorial .This hilly part of the region has achieved recognition as a distinct portion of the *AOC Régionale Bourgogne* (since the 2000 harvest) after a long campaign to have its quality officially recognised. Its red wine from the *Pinot Noir* grape is produced in the communes of Couches, Dracy-lès-Couches, Saint-Jean-de-Trézy, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes and Saint-Sernin-du-Plain.

### SOILS

The vineyards lie on the clays and marls of the Upper Lias and amongst the limestones of the Middle Jurassic. Good easterly and southerly exposures provide excellent growing conditions for the *Pinot Noir* grape. These soils are close neighbours of the southern portion of the *Hautes Côtes de Beaune* and lie at altitudes between 200 and 300 metres.

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

Reds exclusively - Pinot Noir.

#### PRODUCTION

#### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*. **11.15 ha** approx. Average annual yield\*\*: 1 hectolitre (hl) = 100 litres = 133 bottles. 603 hl.

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