



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-Varennnes, 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-l'Évêque, Époisses, or Vacherin. Serving temperature: 14 to 16°C.

