



# Bourgogne Côte du Couchois



## APPELLATION D'ORIGINE CONTRÔLÉE

The Bourgogne Côte 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.

