



La Burgondie

Vignerons coopérateurs



LIGHT AND DELICIOUS ROSÉ WINE

Beaujolais

TASTING NOTES

Visual: Salmon-pink colour with hints of copper.

Nose: Expressive, with notes of fresh red fruits (morello cherries, raspberries).

Palate: Smooth, fruity and pleasant; fresh and remarkably well-rounded in the mouth. Retronasal hints of citrus fruits.

WINE AND FOOD PAIRING

As an aperitif or to accompany dishes such as salads, pizzas, cold meats, fish and barbecued meat.

For family occasions we typically serve it with jambon persillé (cubes of cooked ham in parsley aspic).

Serving temperature: 11°C.

WINEMAKING AND MATURING

Grape variety: Gamay.

Vinification: Direct pressing. Low-temperature fermentation after cold clarification.

Maturing: In stainless steel vats to preserve the freshness of the fruit.

THE TERROIR

This Regional Appellation covers some 6,000 hectares of vineyards from the south of Mâcon down to the very gates of Lyon. It comprises a patchwork of different terroirs: granite soils in the north, silica in the centre and limestone rock in the area known as Pierres Dorées.

DID YOU KNOW?

Beaujolais is officially part of Greater Burgundy, the winemaking region. Its name goes back to the lords of Beaujeu who occupied the region until 1400.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Vins du Beaujolais

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