



La Burgondie

Vignerons coopérateurs



FRESH AND ELEGANT RED WINE

Bourgogne Gamay

TASTING NOTES

Visual: Limpid red colour with ruby glints.

Nose: Both juicy and appealing, it exhales aromas of kirsch and red berries (Morello cherry, bilberry).

Palate: Rich, rounded and well-balanced thanks to fine, soft tannins.

WINE AND FOOD PAIRING

To accompany dishes such as pâtés, terrines, white meats or grilled poultry. For family occasions we typically serve it with pot roast beef and carrots.

Serving temperature: 14-16°C.

WINEMAKING AND MATURING

Grape variety: Gamay.

Vinification: Manual harvest with partial de-stemming. Long fermentation with regular pumping-over.

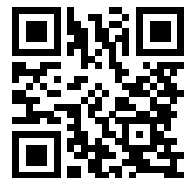
Maturing: Partly in vats to reveal the aromatic expression then in oak barrels to bring structure and complexity.

THE TERROIR

The grapes for Bourgogne Gamay come from the southern part of the Greater Burgundy winegrowing region. The vines grow in granite soils where ripening conditions are ideal, endowing this wine with its flavourful appeal.

DID YOU KNOW?

The appellation Bourgogne Gamay A.O.C. was born in 2011. Wines bearing the name of this young appellation are produced exclusively from the Gamay variety, planted in the best terroirs of the Beaujolais region.



vincod.com/18YVAE

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 de Bourgogne

laburgondie.com