

Bourgogne rosé

Appellation d'Origine Protégée

Instituted the 31 juillet 1937

Area under production : 1700 ha (red and rosé)

In 3 départements :

- Département Yonne : 54 villages.
- Département Côte-d'Or : 91 villages.
- Département Saône-et-Loire : 154 villages.

Harvest : 58 hl/ha.

Grape variety : Pinot noir

Pinot Noir (35 % of the Burgundy grape variety)

Burgundy by birth, gives compact clusters of a pretty purplish black whose small tight grains contain a juice, colorless and sweet

Wine making : traditionnal in stainless steel wine vat on fine lees
12 % vol.

Our production area : 1,5751 ha

Villages : Montallery & Quenne & Jussy
Lieu-dit : « Les Veaux » « Sur Moury » « Côte des Prés »



Medals :



Gold Medal - Bourgogne rosé - Vintage 2022 : Note 86/100

« Wilted heirloom rose hue with light blush highlights. Red fruits and flowers (iris) on the nose with touches of sweet spice. Pleasant attack displaying substantial zippy freshness. The finish reveals pleasant mineral salinity. Serve with grilled fish »

Fruity wine (red berries) and pleasant.

To drink young, within 2 years

Serve between 8 and 10°C

To drink with rather delicate and moderately aromatic dishes: vegetables in salad, pies, poultry, fish. In summer, to accompany your appetizers and barbecues.