Nicolas Potel

TERRES DE GAMAY COTEAUX BOURGUIGNONS ROSE

Area of Production: Coteaux Bourguignons, created in 2011, is the newest Burgundy appellation for red, white and rosé wines made from blended or single Burgundian grape varieties. The appellation area covers 384 communes from Chablis in the north, stretching all the way south to the Maconnais and Beaujolais areas.

Varietal: Gamay

Alcohol: 12.5%

Wine Notes: An aromatic explosion expressing fresh red fruit flavors, with an elegant, balanced roundness pleasantly followed by a fresh finish and a beautiful liveliness expressing all the richness of its "terroir" of origin.

Wine Making Technique: Handpicked at optimum maturity in order to obtain a perfect color and intense aromas, the Gamay grapes were directly pressed at their arrival at the winery. The musts were maintained at a very low temperature (57-60°F) for a gentle fermentation and conservation of the fine, fruity aromas. The rosé press wine was then aged for 5 months in stainless-steel thermo-regulated tanks at 54°F, with precise control of the malolactic fermentation, (not 100% completed) to keep a certain freshness and a pleasant tension on the palate.

Recommended Pairings: Serve cool, at a temperature of 46-50°F and enjoy as an aperitif with tapas, appetizers, grilled meats, fresh fish- a la plancha - with vegetables, mixed salads and lighter cheeses. Drink now or within 2 years.

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