



CÔTEAUX BOURGUIGNONS

Fruit and depth!



PRESENTATION

My friend Raymond's best vineyard plot ... To quote him: «the one that produces wines that have got great depth!»

VITICULTURE

Gobelet pruning, very old vines

VINIFICATION

Harvesting by hand into 25 Kg crates, with the perfect snack for the pickers: local goat's cheese and Gamay from the previous year... a ritual in itself! Vinification entirely in whole bunches, semi-carbonic.

TASTING & PAIRING

Flavours of blackberries and redcurrants, fruity and crisp, clean and precise on the palate. Suggested food pairing: pan-fried black pudding or Crottin de Chagnol cheese.

KEY INFO

Region: Bourgogne
Varietal: Gamay
Colour: red

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Winery and tasting (by appointment)
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