



BOURGOGNE



BOURGOGNE PASSETOUTGRAINS LE MONT ROUGE

Appellation : Bourgogne Passe Tout Grains.

Location: départements de la Saône et Loire et de la Côte d'Or.

Soil : argilo-calcaire ou argilo-siliceux.

Grape variety : 1/3 pinot noir et 2/3 gamay noir à jus blanc.

Harvest : manuelles.

Wine making : traditionnelle.

Ageing : en cuve et en fût.



History

Bourgogne Passe-tout-Grains is a product deriving from the blending of two local grape varieties, which are Pinot noir and Gamay Noir with white juice.

Although winters are severe and spring weather unpredictable, summer conditions are very similar to the Bordeaux region, with a marked continental influence compensating, to a large degree, for the northerly latitude. Sunlight during the summer and autumn is plentiful and plays a decisive role.



Soil

Clayey and chalky, clayey and siliceous.



Wine

- **Colour:** Its colour is typically purple when young and is quite deep compared with a classical Bourgogne.
- **Nose:** Its aromas are fresh, showing abundant fruit, such as cherry, raspberry, and with a touch of vegetable.
- **Taste :** Only mildly tannic, it displays a liveliness enhanced by a touch of softness.



Service

Lighter and immediately appealing, due to admixture of Gamay, this wine is intended for early drinking. The small portion of Pinot Noir gives it a subtly tannic and refined flavour, allowing it to keep well for 2 or 3 years.

The serving Temperature can be slightly cool, in the range of a good cellar temperature (12 to 13°C).

Sliced meats, pates, country-style dishes (Pot-au-feu), mild cheeses, and barbecued meats all go well with this wine.