

# BOURGOGNE PASSETOUTGRAIN



## GRAPE VARIETY

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60% gamay and 40% pinot noir

## SOILS / CLIMATE

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In Burgundy in the Yonne, on the edge of the Chablis appellation, on Kimmeridgian clay-limestone soils typical of the region. All the vines are on south or south-east-facing slopes. 1 ha of vines for this 50-year-old appellation.

## CHARACTER OF THE WINE

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Passetoutgrain Burgundy has a lovely cherry-red colour. Its nose is frank and fruity. On the palate, it is supple and light with moderate tannins, making it easy to drink young and age well. Its red and black fruit aromas (cherry, blackcurrant) are combined with lovely spicy notes.

## SHELF LIFE

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It can be aged for at least 5 years.

## FOOD AND WINE PAIRING

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Ideal with cold meats, it also goes well with grilled or roasted red meats, sautéed white meats, poultry, light game and cheeses.

## OPERATING TEMPERATURE

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It is served at around 14°C.