



LOCATION:
France > Burgundy > Nantoux

VARIETY:
Gamay

WINEMAKER:
Boris Champy



SCIENCE

ABV: 12.5%

SUGARS:

TOTAL SO₂:

TOTAL ACIDITY:

Côteaux Bourguignons “Gamay Fin”

EXPERIENCE

NAME: Côteaux Bourguignons is a newer, “catch all” designation for the Burgundy region (2012), allowing for wines made with 100% Gamay, among others.

CHARACTER: This old vine Gamay is full of dark fruits and rocky minerality. Aromas of violet, blackberry, wet topsoil, and smoked pepper are followed by a palate that is dense with soft dusty tannins, and a pleasurable finish.

ENJOY WITH: Gamay is great for grilling out, everyday foods like hamburgers, sausages, smoked meats, and cheeses.

BEST RESULTS: Serve at 50-60° F, serve with a slight chill when desired. Large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Very low yields harvested with 50 to 100% whole cluster with a delicate vertical pressing, fermented in wooden fermenters with wild yeast.

ELEVAGE: 12 months aging in neutral wooden vats. Bottled in accordance with the lunar cycle.

FINING & FILTERING: Occasionally fined lightly with clay, no filtration, vegan.

SULFUR: Minimal sulfur is used to maintain the integrity and age worthiness of the wine.

SOURCE

FARMING: Certified both organic (Ecocert) and biodynamic (Demeter). Farm animals on the property produce fertilizer, six biodynamic preparations from medicinal plants are prepared, diverse plantings of fruiting trees, grasses, and cover crops cultivate a strong ecosystem. Everything according to the lunar cycle.

LAND: From high elevation vineyards in the Hautes Côtes, above 1200 ft. a.s.l. on marl, clay, and limestone bedrock.

VINE: High density, with old vines propagated through sélection massale, guyot cane pruning planted in the 50s.

HARVEST AND PRODUCTION: Hand harvested from estate vineyards, less than 400 cases produced.

