



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.

BOURGOGNE HAUTES CÔTES DE BEAUNE

APPELLATION D'ORIGINE CONTRÔLÉE

VIN DE BOURGOGNE

« *Rich and Silky* »

❖ THE TERROIR

Produced from limestone-clay soils in the hills of Hautes Côtes de Beaune, at altitudes between 280 and 450 metres.

❖ GRAPE VARIETY

Pinot Noir.

❖ WINEMAKING AND MATURING

Cold pre-fermentation maceration, 15 days vatting, alcoholic fermentation in stainless steel vats. Complete malolactic fermentation. Matured for 12 months in vats.

❖ TASTING NOTES

Ruby red colouring with good depth. Aromas of tobacco and red fruit combine to give an elegant and subtle bouquet. An invitation to share due to its generous texture, candied fruit flavours and spicy finale.

❖ FOOD PAIRING

Enjoy with roast meats, lamb and vegetable gratins.

Serving temperature : 14°C to 16°C.



Mis en bouteille à la propriété

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