



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 PASSE-TOUT-GRAINS

APPELLATION D'ORIGINE CONTRÔLÉE

« *Sweet and Fruity* »

❖ THE TERROIR

The vineyard is over 20 years old. Located on favorable soils like siliceous, clayey or sandy.

❖ GRAPE VARIETIES

1/3 Pinot Noir. 2/3 Gamay.

❖ WINEMAKING AND MATURING

Vinification in thermoregulated stainless steel vats then aging on the lees in stainless steel vats.

❖ TASTING NOTES

Garnet color with bright purple reflections. Fresh, tasty and fruity. The nose shines primary aromas. In the mouth the attack is soft on cherries and strawberries notes with hints of spices at the final.

❖ FOOD PAIRING

To drink with cold cuts, vegetable gratin or with andouillettes.

Serving temperature : 12°C.



Mis en bouteille à la propriété

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