



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 CÔTE D'OR

APPELLATION D'ORIGINE CONTRÔLÉE

VIN DE BOURGOGNE

« Full and Generous »

❖ THE TERROIR

The vineyard is facing south-east on the foothills of the Coast on a colluvium and clayey silt soil.

❖ GRAPE VARIETY

Pinot Noir.

❖ WINEMAKING AND MATURING

Temperature controlled vinification in stainless steel vats. 20% of the cuvée is aged for 12 months on the lees in French oak barrels, including 30% new barrels.

❖ TASTING NOTES

Cherry red in color with glints of dark ruby. The nose offers aromas of cherry, blackcurrant, and spicy notes. In the mouth, it is rounded and delicate, with fine tannins, leading to a fresh finish with a lovely expression of Pinot Noir.

❖ FOOD PAIRING

Perfect with aperitif and cold cuts and cheese, grilled chicken, roast beef and gourmet salads.

Serving temperature : 16°C to 18°C.



Mis en bouteille à la propriété

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