



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.

MÂCON ROUGE

APPELLATION D'ORIGINE CONTRÔLÉE

VIN DE BOURGOGNE

« *Smooth and Juicy* »

❖ THE TERROIR

The Mâconnais hills form a set of slopes separated by parallel faults that are oriented north, north-east or south / south-west. The vineyards are located on calcareous, siliceous, clay rich or sandy soils, often mixed with sandstone pebbles.

❖ GRAPE VARIETY

Gamay.

❖ WINEMAKING AND MATURING

Warm pre-fermentation, blending and maturing with measured oxygenation in order to give softer tannins.

❖ TASTING NOTES

Dark red colouring with good depth and peony red glints. Perceptible notes of caramel and pepper mingle nicely in the bouquet. The fleshiness in the mouth, with flavours of red fruit, is very generous.

❖ FOOD PAIRING

Enjoy with a cheeseboard, pizza, some tapas or cold cuts.

Serving temperature : 12°C.



Mis en bouteille à la propriété

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