



# TRENEL

BENE FACIT ID QUOD BENE AMAT

## VIN DE BOURGOGNE

### COTEAUX BOURGUIGNONS



**Appellation:**

AOP Coteaux Bourguignons

**Grape variety:**

Gamay noir à jus blanc

The Coteaux Bourguignons AOP, created in 2011, covers the whole of the Burgundy wine region, extending down as far as the outskirts of Lyon.

Trenel's Coteaux Bourguignons comes from vineyard plots in the Villefranche and Bois d'Oingt areas, limestone terroirs in southern Beaujolais. It is produced entirely from Gamay grapes grown on old, Gobelet-trained vines.

**Soil:**

Clay-limestone sedimentary deposits made up of various rock types.

South / South-East exposure.

**Vinification:**

Maceration in whole bunches for 8 to 10 days, followed by pressing and the end of the fermentation in vat. No fining but filtering before bottling.

**Tasting notes:**

**Appearance:** Lovely ruby red hue.

**Nose:** Notes of black and red berries as well as spices. A hint of cherry stones reminiscent of the grape's cousin, Pinot Noir.

**Palate:** A lithe and luscious wine. Round and fresh. This is a crunchy wine with fine, tight tannins.

**Serving suggestion:**

Serve between 13-16°C. Cellar-ageing potential of 2 to 3 years.

**Food wine pairing:** Enjoy with meat (grilled or in a sauce) or paired with a strong cheese such as Epoisses.

*Available with screw caps*



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