

DOMAINE DE L'ÉVÊCHÉ



COTEAUX BOURGUIGNONS 2024

GRAPE VARIETY

Gamay 70 % et Pinot Noir 30 %

TERROIR

AOC : Coteaux Bourguignons

Meix de Chateau is located in the heart of the village of St-Denis-de-Vaux, where the predominantly granitic soil is perfectly adapted to the Gamay grape.

Area: 0.25 ha

Average age of vines: 20 years

WINEMAKING AND AGEING

Harvest date: 21 September 2024.

100% destemmed, sorted and gravity fed into vats.

Alcoholic fermentation with light maceration to preserve the fruity aromas. Aged in stainless steel vats for 6 months.

Filtered and bottled in May 2025.

Alcohol content: 12%.

TASTING

With a beautiful ruby red colour, its grenadine aroma is very sweet, complex and subtle, like a beauty powder. Its juice is full-bodied, offering crisp, supple and fleshy fruit, slightly peppery and spicy. Its finish is delicate, like a floral infusion, and, like a delicacy, it provides simple gustatory pleasure that makes you happy. Like an ode to carefree living or lightness of being, it is simply delicious!

SERVING IDEAS

Aperitif platters of cold meats and cheeses, savoury tarts, grilled meats, loin of pork, tender vegetables.

Ideal temperature: 16°C

To be enjoyed until 2029.

