

DOMAINE DE L'ÉVÊCHÉ



COTEAUX BOURGUIGNONS 2025



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: 6 September 2025.

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 on 10 August 2026.

Alcohol content: 12,5 %.

TASTING

The Gamay adds violet hues to its colour and captivates with its aromas of freshly picked grapes, blackcurrant, violet, peony and rose. Its freshness is thirst-quenching; it is genuine, brut and straightforward. The Pinot brings elegance to its crisp texture and graphite-like finish. Both simple and refined, it is approachable and charming. It's the centrepiece of any picnic basket!

SERVING IDEAS

Platters of cold meats and cheeses, savoury tarts, grilled meats, pork loin, tender vegetables, mixed salads.

Ideal temperature: 16°C

To be enjoyed until 2029.