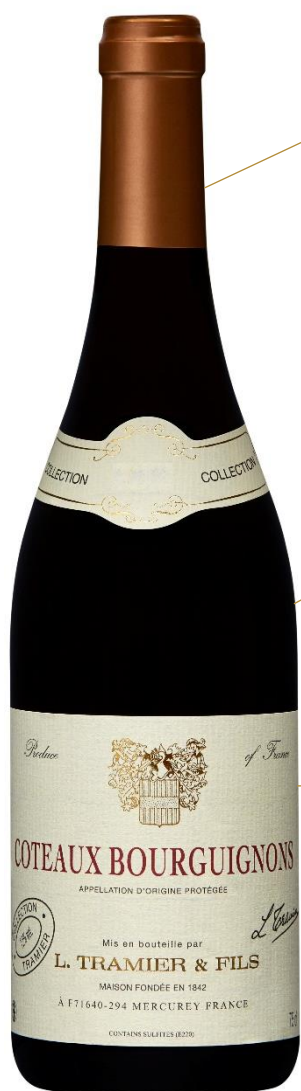




COLLECTION TRAMIER

L. TRAMIER & Fils | LAURENT DUFOULEUR | **Roncier**
Depuis 1842 | DOMAINE

COTEAUX BOURGUIGNONS RED Taverdet



TERROIR

Appellation : Coteaux Bourguignons red

Grape varieties : Pinot Noir and Gamay (unrestricted blending)

Vineyard : This entry-level wine blends freely the varieties Pinot Noir and Gamay coming from the large Burgundy region. Its blending is according to supply and the required typicality between the two Burgundian grape varieties.

Geology : Clay-limestone and granite soil

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September.

Wine making : Traditional fermentation, cap-punching, then wine is aged for a few months in temperature-controlled stainless steel vats to keep varietal characteristics.

TASTING AND PAIRING

Tasting :

Deep ruby red and intense nose with notes of red fruits and spices. In the mouth, a good attack on the fruit with modest but soft tannins. A good finish with red fruits and spiciness.

Wine and food pairing : White grilled meat, gratins, pasta in sauce

Service temperature : Between 12 and 14°C

Aging potential : To be drincken within 5 years

Photo bouteille non contractuelle

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