



COTEAUX BOURGUIGNONS 2024

BOURGOGNE | 100% GAMAY | RÉGIONAL

PRESENTATION OF THE APPELLATION

This appellation Coteaux Bourguignons (also known as Bourgogne Grand Ordinaire or Bourgogne Ordinaire), created in 2011 covers red, white, and rosé wines, grown over four départements. The Coteaux Bourguignons appellation covers wines that can be blended or come from a single varietal, and which can use some more old-fashioned varietals. The word rosé can be replaced by the word Clairet.

TASTING: **fruity, round**

Food pairings: Barbecues and aperitifs

Potential and cellaring advice: 1 to 5 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,50 ha
- Exposition: East
- Soil and Subsoil: Granites
- Density of planting: 8000 vines/ha

WINE

- Vinification: 5 to 7 days of cold pre-fermentation. Two weeks of maceration with twice-daily pumping over
- Aging: 100% wood vat
- Production: 3000 bottles

ESTATE INTRODUCTION

The Domaine du Château de Philippe le Hardi owns 98 hectares of vineyards and with the Maison Philippe le Hardi offers in total 55 wines, including two monopoles (Bourgogne Côte d'Or Clos de la Chaise Dieu and Pommard Petit Clos), fourteen Premiers Crus and two Grands Crus. Offering exceptional quality, their various profiles create a wide range of personalities, with something for everyone, and for every occasion. Philippe le Hardi offers a large range of appellations from Côte de Nuits to Côte Chalonnaise. Since 1997, the castle and the vineyards are owned by Crédit Agricole Grands Crus.