

Coteaux Bourguignons



AOP : Appellation Coteaux Bourguignons Protégée

Surface area: 3 hectares - 20 000 bottles/year

Grape variety - average vine age: Gamay - 45 years old

Planting density: 10 000 vines/ha

Average yield: 48 hl/ha - 0.48 l/vine

Aspect and soil: South facing - alluvium-sand soil

Harvest: manual

Maceration: 6 to 8 days in whole bunches

Pressing: pneumatic

Maturing: in vats and barrels

This wine is crafted using a single grape variety, Gamay. It has recently been discovered that it is a descendant of Pinot. No doubt, our forefathers chose the son for the extra colour and fruitiness it brings to the table.

The terroirs at Pizay are particularly well-suited to creating cellaring wines that can cross decades, to savour with red meat.

www.vins-chateaupizay.com

