



## Les Vignerons de Mancey

### Classification :



Régional

**Région :** La Côte  
Mâconnaise

**Cépage :** 1/3 Pinot Noir ; 2/3  
Gamay



**Température de service :**  
15 to 17° C

**Durée de conservation :**  
2 to 7 years

## Bourgogne Passetoutgrains (Red)

*La Côte Mâconnaise - 1/3 Pinot Noir ; 2/3 Gamay*

### Origine

All Les Vignerons de Mancey vineyard slopes, located in and around the *commune* of Mancey. A blend of one third Pinot Noir and two thirds Gamay.

### Vinification

A proportion of the grapes are harvested by hand. After destemming, the grapes go into vat, where they are cooled and kept in a state of pre-fermentation. During this time the wine will obtain some of its aromas and colour. Fermentation then starts and lasts 5-7 days depending on the constitution of the raw material. During this period, the wines receive special care and attention, and various operations are carried out to promote an exchange between the solid material (the pulp) and the liquid element (the must). After a light pressing, the wine goes into vats where it will be aged, and then bottled in the spring following the harvest.

### Notes de dégustation :

The Gamay brings its fruit, body, fresh young aromas, and a purple colour to the blend. The Pinot Noir, more robust and full-bodied, provides structure as well as finesse and elegance. Aromas of fresh fruit immediately come through on the nose. In France we say that the wine "pinots" (shows a Pinot character). The wine is full, plump, structured and fine on the palate. Nice fruity finish.

### Mets d'accompagnements

It will pair well with an assortment of *charcuterie*, veal liver, fresh cheeses or a steak with onions. Best served fairly cool for a red. This is not a wine for ageing but can be kept for 2-5 years.

