



## Les Vignerons de Mancey

### Classification :



Régional

**Région :** La Côte  
Mâconnaise

**Cépage :** Gamay and Pinot  
Noir



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

**Durée de conservation :**  
2 to 5 years

## Coteaux Bourguignons (Red)

*La Côte Mâconnaise - Gamay and Pinot Noir*

### Origine

All Les Vignerons de Mancey's vineyard slopes, located in and around the *commune* of Mancey. This recent appellation (2011) permits the blending of various grape varieties, including the Gamay and Pinot Noir.

### 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, with the aim of obtaining a fresh and fruity wine. Fermentation then starts and lasts 5-7 days. After a light pressing, the wine goes into vat where it will be aged and then bottled in the spring following the harvest.

### Notes de dégustation :

This wine has a delectable-looking red hue and is very fruity and supple on the nose with cherry and raspberry aromas accentuated by a hint of spice. On the palate, the wine is smooth, plump, yet shows a lovely backbone.

### Mets d'accompagnements

It will pair well with *charcuterie*, ham on the bone, quiches or pasta dishes. Best served slightly cool for a red. This wine is not intended for ageing and can be kept for 2-5 years.

