

COLLIN BOURISSET

DEPUIS 1821

BEAUJOLAIS

Appellation d'Origine Protégée

Les Pierres Dorées

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

SOIL

Planted on the clay-limestone soils of the Pierres Dorées area, the Gamay finds here the perfect terroir for its full expression.

VINIFICATION & AGEING

Traditionnal whole-bunch vinification. Maceration from 8 to 10 days. Aged in tank on fine lees during 6 months.

TASTING NOTES

With a nice cherry red colour, this gamay noir offers a nose of red fruits aromas where blackcurrant and strawberry predominate. Well-structured in the mouth with a length that reveals its quality. Fleshy, round and fruity, the wine develops a pleasant crispiness.

FOOD & WINE PAIRINGS

To be served with terrines, cold meat or grilled fish

VEGGIE: Vegetable tian (provençal dish)

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

ESTATE

The bright area of Pierres Dorées is located at the gates of Lyon, at the very south of Beaujolais. Also called "The little Tuscany", this area gets its beauty and originality from its yellow rock, formed during the jurassic era. Omnipresent on the house's constructions, castles and wells, it rules the vine's hilly terrain.

