

Bourgogne Passetoutgrain

Appellation d'Origine Contrôlée

Character of the wine

The Gamay grapes stamp the bouquet and body of the wine with their own special style and manner and impart fruitiness and brio. The Pinot Noir grapes contribute balance and finesse to the fruity qualities, and structure and complexity to the body.

The Bourgogne Passetoutgrain is a bright cherry red in colour. It is low in tannins and has a lively bouquet with fresh, fruity aromas. In the mouth it is lively and balanced, with a perfume suggestive of red fruits with an acid note: gooseberries, bilberries and blackberries. The wonderful fruitiness of this growth is a delight to the senses, and in the mouth it is extremely seductive.



Wine datasheet

Total area under this appellation	1200 ha
Area under production at the domaine	2 ha 14 a 13 ca
Soil	Jurassic soils ground with broken stones and limestone grit on a deep clay matrix
Grape varieties	50 % Pinot Noir 50 % Gamay
Average age of vines	25 to 45 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	100 %
Maturing	Barrels that have held 2 wines