



COLLECTION TRAMIER

L. TRAMIER & Fils | LAURENT DUFOULEUR | **Roncier**
Depuis 1842 | DOMAINE

COTEAUX BOURGUIGNONS 'Les Gravelles'



TERROIR

Appellation : Coteaux Bourguignons

Grape variety : Pinot noir and gamay

Vineyard : This vineyard is HVE3 certified (High Environmental Quality) since the 2020 harvest.

Geology : Clay-limestone soil

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September

Wine making : After destemming, berries are put into stainless steel vats, then the fermentation step, lasting about 10 days, is controlled through a water belt able to regulate each vat's temperature. Manual crushing is done once a day. When fermentation is completed, wine is left to settle still in vats, during a few months, before bottling.

TASTING AND PAIRING

Tasting : With a pretty ruby colour and glints of purple, this wine provides red fruit and spices' aromas. On the palate, suppleness is the dominant impression, with fine tannins and a long finish on the fruit.

Wine and food pairing : Pizza, quiche, steak with pepper sauce, Saint-Nectaire, Ossau-Iraty.

Service temperature : Between 14 and 16°C

Aging potential : 5 years

AWARDS

2019 vintage: Burgondia Gold Award

Product may differ from the bottle shot

Collection Tramier, 14 rue de Chamerose, 71640 Mercurey, France
+33 (0)3 85 45 10 83 | info@collection-tramier.fr | www.collection-tramier.fr

