



Bourgogne Passetoutgrains

Bourgogne Passetoutgrains

The Bourgogne Passetoutgrain is the exception of the Burgundy wine region, as it is the only blend with two grape varieties pinot noir and gamay.



Grape Variety

75% Pinot Noir and 25% Gamay

Tasting Note

Colour	Colour : Intense red, with a hint of violet when extremely young.
Nose	Aromas : Fresh and fruity aromas.
Palate	Flavours : A little tannic, full and lively.
Ageing	It will keep at least two to three years, but it is a wine that is appreciated for its freshness.□
Service	The ideal serving temperature is 12 to 14°C.

Food Pairing

To serve with :
Charcuterie, pot-au-feu, potée, keebaabs, simple cheeses.□