

COTEAUX CHAMPENOIS  
**BOUZY ROUGE**

*The expression of Pinot Noir*



**ROBE**

When served, the colour of this Coteaux Rouge has a slightly tile-like hue. Then, once in the glass, the light reveals a deep garnet red colour.

**NOSE**

The first nose, intense and focused on cherry, transports us to the middle of a cherry field. Then a subtle mix of candy, strawberry brandy and Timut pepper takes over. A more animal and spicy touch comes next.

**MOUTH-FEEL**

The attack on the palate is very supple and offers aromas of red and black fruits, slightly jammy. The tasting continues with scents of thyme and oregano, reminding us of Provence. The finish, with a nice roundness and well-melted tannins, ends on a greedy side, mixing caramel and vanilla flavours.

*Served at 14-16°C, this Coteaux 100% Pinot Noir de Bouzy, can be served with a grilled beef rib or a stuffed capon.*

**INFORMATIONS**

Terroir: Bouzy (from Montagne de Reims)

Grape-varieties: 100% Pinot Noir

Years: 2019 – 2018

Vinification: in tank, malolactic fermentation

Bottling: 17 August 2022

Capacity: bottle