



As traditional and ancestral as French names like «Colette» and «Léon», the vineyards and wines of Beaujolais are rooted in the heritage of France. The Beaujolais is a lovely area with a rolling landscape and beautiful villages built in golden stone. And it is this charm, a touch old-style but so typical and convivial, that «Colette et Léon» wines aim to convey. «Colette & Léon» bring everyone the chance to toast the French way to the simple pleasures of Life!

COTEAUX BOURGUIGNONS

Appellation Coteaux Bourguignons Contrôlée

The diversity of soils and subsoils and grape varieties gives this appellation a wide range of wines that are fruity and tempting.



GRAPES VARIETIES

Chardonnay & Aligoté



TASTING NOTES

The robe is brilliant, pale gold. The blend a fruity and round chardonnay with a touch of tightness, fresh, and aromatic, characteristics of Aligoté, gives us an original wine, mixing a nice aromatic and mineral wine.

Best at 11 to 13°C. To drink now.



FOOD & WINE PAIRINGS

This is an excellent value-for-money wine to go with fried or poached fish as well as hard cheeses such as Comté. It will be appreciated all by itself as « apéritif ».



www.winenotparis.com

49 rue Henri Challand - 21700 Nuits-Saint-Georges - contact@winenotparis.com - +33 3 80 61 02 88