



*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.



## GRAPE VARIETY

Gamay & Pinot Noir



## TASTING NOTES

A red ruby color for this tender and fruity wine that deliver nice fresh red fruits aromas. In the palate, the tannins are delicate and the crisp fruits are persistent.

Best at 12/14°C. To drink now. It can be kept for 3 years.



## FOOD & WINE PAIRINGS

This wine goes well with delicate white meats. It is a worthy partner for poultry and rabbit, as well as pasta or rice with tomato sauce or steamed vegetables. It can also be enjoyed with fish.



[www.winenotparis.com](http://www.winenotparis.com)

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