

For more than 25 years, Jean-Luc Aegerter and his son Paul, who joined him in the adventure in 2001, have been making fine, balanced Burgundy wines. With their love of their craft and their expertise their goal is to produce wines that respect their terroir to the full. From regional appellations to grand cru vintages, Maison Aegerter offers nearly 40 appellations from 50 hectares of vineyards.



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



A few words on the appellation...

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



Gamay & Pinot Noir



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.



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.



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



2014 **Gold Medal (86/100)** Concours Gilbert & Gaillard 2016

