

CÉSAR - COTEaux BOURGUIGNONS



👑 APPELLATION
Appellation Régionale

👑 GRAPE VARIETY
100% César

👑 SOIL
Calcareous marls

👑 VINIFICATION
Traditionnal vinification in open vats
with 100% destemming.

👑 AGEING
18 months in 3-5 year old barrel.

👑 AVERAGE AGE OF THE VINES
35 years

👑 YIELD
45 hl/ha

👑 AGEING
10 to 15 years.

👑 SERVING TEMPERATURE
Between 15° - 17°C.

SITUATION

The ancient local grape variety of César (or Romain) is planted on approximately five hectares of land around the village of Irancy. As a variety, it is increasingly rare to find because of difficulties in achieving full ripeness in the grapes. It has very unique characteristics, and in the best of years produces wines that will keep for a great length of time.

TASTING AND FOOD PAIRINGS

The strength of tannins in this wine gives it a characteristic flavour, but also necessitates a certain amount of ageing before it reveals its full character. After ageing it has a spicy palate lightened with hints of raspberry and violet. This is a well-structured wine with a lovely crimson colour, and when young is full-bodied and lively.

It goes well with roasts, game, meats in casseroles or with gravy, and Epoisses and Soumaintrain cheese.

PRESS REVIEWS

Coteaux Bourguignons César 2022 - Burgundy Report, Bill Nanson - "Quite elegant"