

Mortet Bourgogne Passetoutgrain

Domaine Thierry Mortet

France - Burgundy - Bourgogne Passe-Tout-Grains AOC

Bourgogne Passetoutgrain is an Appellation d'origine controlle (AOC) for wine from the region of Burgundy. Most Bourgogne Passetoutgrain is red, although rosé wine may also be produced. Unlike other Burgundy wines, which are primarily produced from a single grape variety, Bourgogne Passetoutgrains is essentially a cuvee of Gamay and Pinot noir.

This is a quintessential bistro wine. Fresh and fruity, displaying red and black fruit flavors. Well balanced, good structure and silky finish with excellent length. Serve slightly chilled.

Specifications

Appellation	Bourgogne Passe-Tout-Grains AOC
Wine Type	Red
Varietals	60% Gamay and 40% Pinot Noir
Age of Vines	60 years old Gamay - 30 years old Pinot Noir
Agricultural Practices	Organic
Soil type	clay, limestone, stones
Vinification	100% destemmed. Traditional vinification with skin contact maceration for 12 days. Aged 6 months in neutral French oak barrels. Malolactic fermentation in barrel. Slight filtration before bottling.
Pairings	Oeufs en Meurette (poached eggs served in a red wine sauce with onions and lardons). Boeuf Bourguignon (beef cooked in red wine with carrots and potatoes). Pizza and pasta.



Codes, Weights and Measures

UPC	7 84585 02190 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02190 8
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 34.99 USD 750mL Bottle