

# 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

<b>Appellation</b>	Bourgogne Passe-Tout-Grains AOC
<b>Varietals</b>	60% Gamay and 40% Pinot Noir
<b>Agricultural Practices</b>	Organic
<b>Vinification</b>	100% destemmed. Traditional vinification with skin contact maceration for 12 days. Aged 11 months in neutral French oak barrels. Malolactic fermentation in barrel. Slight filtration before bottling.
<b>Pairings</b>	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

<b>UPC</b>	7 84585 02190 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02190 8
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	49
<b>Layers/Pallet</b>	7
<b>SRP</b>	\$ 23.99 USD 750mL Bottle