



Terroirs de BOURGOGNE

## COTEaux BOURGUIGNONS Correaux 2015

**Rijckaert**  
 Vignerons - Vinificateur

### The vineyard of Mâconnais

The COTEaux BOURGUIGNONS appellation is reserved for red and white wines produced within a defined geographical area. The rosé wines produced here are called COTEaux BOURGUIGNONS ROSÉ or COTEaux BOURGUIGNONS CLAIRET. Reds and rosés are produced from Pinot Noir, Gamay Noir à jus blanc, and the César varietal.

The whites are produced from the Chardonnay, Aligoté, Melon de Bourgogne, Pinot Blanc and Pinot Gris varietals. The diversity of soils and subsoils and grape varieties gives this appellation a wide range of wines that are fruity and tempting. They also provide an opportunity for the curious to discover lesser-known grape varieties.

<b>APPELLATION</b>	COTEaux BOURGUIGNONS red
<b>Cuvée</b>	"Correaux", the name of the area in Leynes, where Jean Rijckaert lives, at the very South of Burgundy....near the Beaujolais. There, the soil is less calcareous and more acid (granit and sand), a perfect terroir for an authentic expression of the Gamay!
<b>Soil</b>	The soils consist primarily of alluvial deposits of the tertiary and quaternary eras, under the form of siliceous clay. Such a poor soil gives the wine a good concentration, but the relative freshness of the clay allow to keep a good balance and elegance.
<b>Exposure</b>	Several exposures, but the main orientation is East, for a great morning sun. The altitude of the vineyards selected is between 250m and 280m.
<b>Average age of the vines</b>	50 years old
<b>Grape variety</b>	100 % <i>Gamay noir à jus blanc</i> (Gamay with blanc skin and white juice)
<b>Vineyard management</b>	Density per hectare : 5500 vines. Local pruning shape : gobelet (a short pruning shape, to favour the concentration intop the berries). Rational and sustainable control against fungal diseases (downy mildew and powdery mildew). No use of chemical weed killers. The soil is plowed in the rows and under the vines.
<b>Yield</b>	45 Hectolitres/Ha
<b>Harvest</b>	The harvest is made to the optimum of maturity of the grapes (not too green of course, but neither overripe...we do not want to loose the freshness that this terroir gives). The harvest is manual and the sorting of the grapes is always very attentive.
<b>Vinification</b>	The harvest is partly destemmed (30%) . The traditional maceration duration is about 3 weeks, using few pumping-over to facilitate the extraction. The malolactic fermentation (completely done) and the ageing is leadedd into small tanks. No oak for this wine, to highlight the fruity aromas of this wine.
<b>Tasting notes</b>	This Coteaux Bouruignons offers an elegant and aerial red wine, fruity (red berries) and spicy (peony, white pepper). The tanins are soft and elegant, and the aftertaste very and refreshing. A good ratio quality/pleasure for this wine, to share with friends with a selection of cheese of delicatessen!

**ABOUT THE VINTAGE 2015** : *The vintage 2015 is a year of maturity! We had a really warm and dry summer so the concentration and the balance is peerfect for this Gamay which expresses the great sandy terroirs of the very South of Mâconnais.*

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