



DOMAINE  
MONGEARD-MUGNERET

# BOURGOGNE ROSÉ

APPELLATION D'ORIGINE CONTRÔLÉE

AREA UNDER  
PRODUCTION  
AT THE DOMAINE  
17a 65ca

SOIL  
Jurassic terrain with  
limestone gravel and  
pebbles on deep clay

LOCATION  
OF THE PARCEL  
Flagey-Echezeaux

LIEU-DIT  
"Les Autrots"

ALTITUDE  
240 meters

GRAPE VARIETIES  
100% Pinot Noir

AVERAGE  
AGE OF VINES  
23 years

HARVESTING  
By hand exclusively,  
hand-sorted  
in the winery

DESTEMMING  
100%

MATURING  
Stainless steel tank

## *The wine's character*

With its vivid, intense pink hue, this Bourgogne Rosé captivates with the power and persistence of its aromas. The palate is intense and warm, with a long, expansive finish.

## *Origin and grape varieties*

Our Bourgogne Rosé is made from the Bourgogne grape variety Pinot Noir with white juice.

Once the grapes are harvested and carefully sorted, they macerate very gently until the desired color is obtained. Then they are quickly pressed to obtain the maximum quantity of juice.

Once the color has been established, this juice will continue its fermentation in stainless steel tanks to become the rosé wine that we are pleased to share with you.

## *Gastronomy*

Served chilled, it makes a perfect aperitif with a few drops of crème de cassis (black currant liqueur).

It can be served throughout the meal, with summer salads, kebabs and the traditional beef rib.



14-16, rue de la Fontaine | 21700 VOSNE-ROMANÉE – FRANCE | Tél. +33 (0)3 80 61 11 95

France - Professionnels & Communication : [info@mongeard.com](mailto:info@mongeard.com)

International : [domaine@mongeard.com](mailto:domaine@mongeard.com)

France - Private clients & Wine Tourism : [contact@mongeard.com](mailto:contact@mongeard.com)

[WWW.MONGEARD.COM](http://WWW.MONGEARD.COM)