

ALEXANDRE BURGAUD

ALEXANDRE BURGAUD 'LANTIGNIE' BEAUJOLAIS VILLAGES ROUGE

BEAUJOLAIS VILLAGES • BEAUJOLAIS • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

The young winemaker and owner of Domaine Burgaud is Alexandre Burgaud.

Wine Making

Alexander never destems the grapes. The reason for this is that the Gamay grape is particularly suitable for the semi-Carbonique method. Alexander uses this for all his wines.

Food Suggestions

Pairs well with roe deer or other refined game, red and white poultry, racks of lamb, white meat, stews, oriental meat dishes, vegetable dishes, mushroom dishes, mild red flora and hard cheeses.

TASTING NOTES

Aromas of wild berries, violets and ripe cherries. On the palate, this Beaujolais is medium to full, velvety soft and complex, with excellent concentration, juicy acidity and beautiful tannins. The balance between the beautiful acids and ripe fruit is perfectly balanced.

Gamay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

