

# LA MAXIMUS COTEAUX BOURGUIGNONS

## 2018/\$9.99



### DESCRIPTION

The French Wine region of Burgundy (aka “Bourgogne”) may be small in size, but its influence is huge in the world of wine. The complexity of Burgundy can cast fear into the heart of even a seasoned wine pro, but the region need only be as complicated as you want it to be. It is home to some of the most expensive wines in the known universe, but there are also tasty and affordable wines.

**There are only two grape varieties to remember:** Pinot Noir and Chardonnay

There are others too, of course, like Aligoté, Pinot Gris, Gamay, and Sauvignon Blanc but the primary focus of Burgundy’s production is Pinot Noir for Bourgogne Rouge and Chardonnay for Bourgogne Blanc.

To the Burgundy vigneron (winemaker), the region is not only the original home of these grapes, but the terroir (“tear-wah”) that best expresses their character – elegant, aromatic, and complex.

Located in the east-central part of France, Burgundy has 5 primary wine growing areas (not including Beaujolais and Châtillonnais):

- Chablis
- Côte de Nuits
- Côte de Beaune
- Côte Chalonnaise
- Mâconnais

About 200 million years ago, the region was part of a vast, tropical sea. Time transformed the seabed into limestone soils. These soils are the secret behind the zesty minerality that's the hallmark of Burgundy wines. If you venture into the vineyards, you can find chunks of limestone or marl (limestone mixed with clay), that contain fascinating fossilized sea creatures.

Winemaking goes back to the Romans in the 1st century AD, but it was the Catholic monks that really established the vineyards in the Middle Ages. The monks grew the grapes for the church and the aristocratic Dukes of Burgundy. The French Revolution returned the vineyards to the people who, today, pride themselves on their attachment to the land. The personal relationship to the land has inspired growth in organic and bio-dynamic viticulture and winemaking.

## Tasting Notes

### Nose:

Aromas of cassis, red fruits, and a touch of earthiness.

### Palate:

La Maximus, a blend of Pinot Noir and Gamay, is crisp, round, and ripe with flavors of black currant, red currant, and blueberry with hints of spice.

### Pairing:

Pinot Noir is very food friendly. It pairs well with meaty fish like salmon, roast turkey, BBQ pork ribs, pepperoni pizza, lamb chops, and duck.

### Winery Website:

[allstarwineimports.com](http://allstarwineimports.com)

**What is Terroir?** *Terroir* is the symbiosis of grapes, soil, climate, vineyard placement, and human touch all rolled into one. Burgundy is all about *terroir*.





# Burgundy A.O.P., France

