



Bourgogne Côte Saint-Jacques



APPELLATION D'ORIGINE CONTRÔLÉE

The Bourgogne Côte Saint-Jacques **Régionale appellation** covers still red, white, and *gris* wines produced in an area of the town of Joigny that was defined in 1987.

TASTING NOTES

The **reds** are pale cherry red in color, with hints of ruby red. On the nose, there are notes of raspberry, cherry, and strawberry, with aromas of rose and peony. In the mouth, it is fresh and dynamic, and light with fleshy fruitiness, underscored by sophisticated tannins. The finish is long with delicate acidity and a smooth finish. The **gris** wines are salmon pink in color, with touches of silvery pink and gray. The nose offers aromas of redcurrant, peach, pomelo, orange, and white blossom. A fruitiness develops on the palate, that is fleshy and sometimes offers suggestions of flint.

The **whites** are pale silver yellow in color, with the nose offering aromas of pear, peach, white rose, and acacia. It is smooth and fruity in the mouth, with a finish topped off by spicy notes and flint.

SERVING SUGGESTIONS

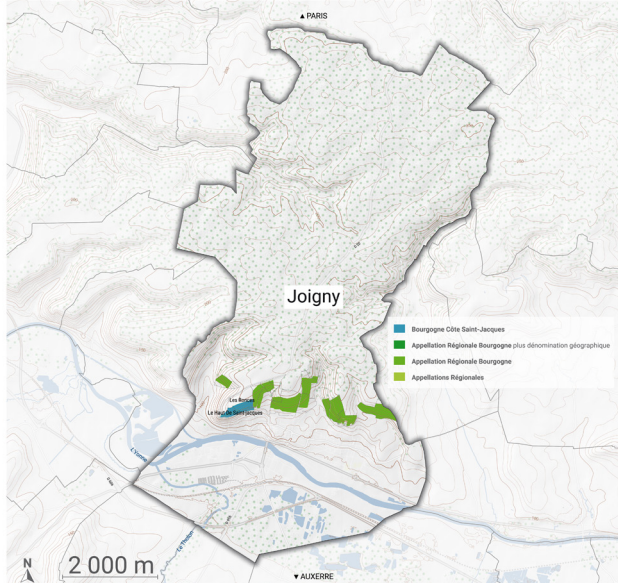
Red: Its fruity aromas and delicate structure make it perfect as an aperitif, served with cold cuts, *jambon persillé* and savory tapas. Its accessible nature comes out with convivial, family dishes like roast chicken or chicken fricassee, roast beef, *blanquette* of rabbit, veal steaks with tomato and parmesan, lasagna, *paupiettes* of beef, or belly of pork. In terms of cheeses, it pairs well with creamy soft cheeses like Brie, Chaource, and Pont l'Évêque.

Serving temperature: 15-17°C.

Gris: Its orangey, tropical freshness makes for an ideal aperitif with exotic tapas like passion fruit guacamole; brochettes of Italian ham and cheese; tzatziki with salmon; or avocado, goat cheese, and sweet pepper *tartare*. It would be wonderful with a *carpaccio* of scallops with clementines; crab salad with white peaches; fennel, avocado, and orange salad; cabbage and carrot salad with mint; fish stew with Espelette pepper or turmeric cream; a *blanquette* of fish; a pumpkin velouté with orange; or chicken breast with orange and onion confit. Fresh cheeses and creamy soft ones also pair well.

White: Its smoothness and fragrant freshness make it the perfect accompaniment for an aperitif served with saline and savory tapas such as a pâté of Chaource whipped with hazelnut oil, or various *tartares* like crab with Espelette pepper, salmon with olive oil and herbs, or avocado with lemon and shrimp. It also makes a great pairing with smoked salmon rolled with cream cheese and chives, summer salad with Mimolette cheese, fish grilled on the skin, fish fillet with potato mashed with *fleur de sel*, hake risotto, chicory gratin, leek tart, or zucchini flan. In terms of cheeses, it is delicious with goat cheeses, Comté, Beaufort, and Gruyère.

Serving temperature: 11-13°C.



LOCATION

The vines grow on the slopes of the Côte Saint-Jacques, the *appellation's* eponymous *Climat*. The most northerly vines in Bourgogne, they look down over Joigny, on the right bank of the River Yonne. The first written evidence of there being vines in Joigny dates back to 1082 and winegrowing flourished here throughout Medieval times. In 1704, Louis XIV introduced the *gris* wine of Côte Saint-Jacques to the court in Versailles. At its height, the vines here covered 574 hectares. After phylloxera decimated the trade, it wasn't until 1970 that it was revived by passionate winemakers determined to carry on local tradition.

SOILS

The vines of Bourgogne Côte Saint-Jacques are located at between 135-210m above sea level, on southeast-facing slopes. On the plateau, the forest of Othe acts like a barrier to the winds from the north. Its proximity to the river Yonne provides frost protection for the lower plots that tend to mature earlier. The vines take their nutrients from chalky formations from the Upper Turonian, characterized by white chalk with flint, evolving to chalk without flint towards the summit.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and *gris* - **Pinot Noir** and **Pinot Gris**.
Whites - **Chardonnay** and **Pinot Blanc**.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds and rosés: 11.58 ha

Whites: 0.69 ha

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds and rosés: 674 hl

Whites: 37 hl

*In 2022 **5-year average, 2017-2021