



Les Beaux Gosses

In the 1950's the café waiters set all the girls to dreaming with their smart outfit with the bow tie and their agility in serving. Les Beaux Gosses is created in honour of these men who are the incarnation of the art of living and elegance à la française.

Look out, the Beaux Gosses are at the bar!

AOP Côtes du Rhône

Cradled by the breezes of the cleansing mistral, the vineyards of this Côtes-du-Rhône enjoy an exceptional climate. Summers are warm and dry, with occasional sometimes violent storms, and winters are mild. Traditional winemaking, controlled fermentation temperatures and long maceration ensure a genuine, generous wine.

Grenache, Syrah, Mounvèdre

Tasting Notes

Garnet red, brilliant robe.

Charming nose with aromas of red fruits and spices (liquorice and black pepper).

On the palate, the tannins are firm and silky, dominated by fruit. A gourmet style with lovely aromatic intensity.

Best served between 14 and 16 degrees, it should be consumed within 2 to 3 years.

Food Pairings

This classic wine is the perfect accompaniment to vegetable-rich dishes flavoured with garlic, peppers and tomato. It also goes well with a good hamburger or lamb chops. It will explode in the mouth with Pélarçon cheese and the sound of cicadas.

2015 15/20

Awards

2015 15/20 Jancis Robinson 2017



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