

# Cave de Theizé

Coteaux Bourguignons Red Wine, 2014



## ABOUT THE WINE

Never heard of Theizé? Turns out this small French village's obscurity has led to seriously tasty wines. The rules governing winemaking in Burgundy's regions with major name recognition don't apply here, so a young winemaker like Didier Falque is free to experiment. Using the town's best Pinot Noir and Gamay plots, plus modern winemaking techniques, Didier's put Theizé on the map—and made Coteaux Bourguignons a name worth remembering for top-quality reds.

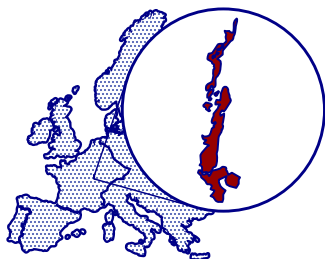


## DID YOU KNOW?

A wine labeled as Coteaux Bourguignons means that it could be made of grapes grown in several areas in Burgundy, then blended together.

## ABOUT THE REGION

Theizé is a beautiful village that hugs the border between Burgundy and the Rhône Valley. Because it's the warmest part of Burgundy, at the southern end, the Pinot Noir and Gamay grapes develop brighter, fresher flavors than in the cooler, northern areas. All the grapes for this wine come from a few small vineyards surrounding Theizé.



Coteaux Bourguignons,  
Burgundy, France

## AT A GLANCE

**Variety:** 90% Gamay, 10% Pinot Noir

**Vintage:** 2014

**Vineyard:** Various

**Oak:** Stainless steel and concrete vats

**Alcohol:** 12.5%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/159](https://blueapron.com/wines/159)

## TASTING NOTES

**Cave de Theizé Coteaux Bourguignons Red** is probably unlike most reds you've tasted. It has a big burst of bright fruit from the Gamay, accented by the savory note you find in some Pinots.

### 1) Look at the Color



Garnet

### 2) Swirl & Smell



Cherry



Thyme

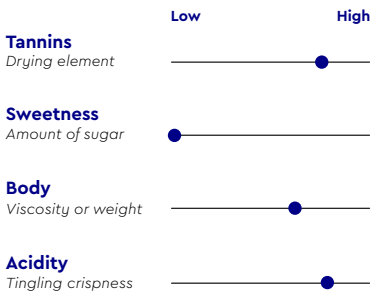


Sage



Black pepper

### 3) Taste & Savor



#### TASTING TIP

Sniff for the herbal notes the Pinot Noir brings to this wine. Those characters add the complexity that makes this red a great match with food.

### 4) PAIR AND ENJOY!



Light & Bright

#### Match this wine's symbol to a Blue Apron Meal

These wines are like denim: They go with almost everything. Grenache, Gamay, Barbera and lighter-style Pinot Noirs have enough body to stand up to red meat, and since red-berry flavors complement anything cheesy, spicy or both, the wines are ideal with Mexican food.

#### More classic pairings:

Margherita pizza | Carnitas tacos | Seared ahi tuna