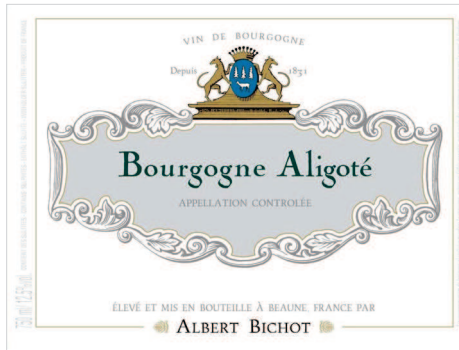


BOURGOGNE ALIGOTÉ



Bourgogne

The vineyard:
 Calcareous clay soil

100 % Aligoté

Vinification:
 Temperature-controlled stainless steel tanks
 5 to 6 weeks

AOC Régionale

Ageing:
 Temperature-controlled
 stainless steel tanks (100%)
 8 months

Bourgogne Aligoté is an appellation produced throughout Burgundy, especially in the Auxerre region, the Côte Chalonnaise (Chalon-sur-Saône region), the Hautes-Côtes de Beaune and Hautes-Côtes de Nuits.

Tasting notes

The nose reveals a dominance of floral aromas with hints of white flowers which evolve into mineral, fruity notes with a discreet almond note. Fresh and nervy, this wine is well-balanced with a refreshing and persistent finish.

Food/wine pairing

This wine is a fine accompaniment to simply prepared fish and seafood. It is also excellent as an aperitif, on its own or with the addition of blackcurrant liqueur to make a Kir.

Serving and cellaring

Serve between 10 and 11°C. (50°F - 52°F)

This wine may be laid down for 1 to 3 years.

