

Bourgogne Aligoté

Variety

Aligoté

Terroir

Planted on limestone-clay slopes.

Vine age

20 years

Cultivation

-Planting density: 8000 vines /Ha - Pruning method: Guyot simple - Natural grass cover.

Vinification

The Aligoté grapes are machine harvested before being pressed pneumatically at low pressure. The gentle pressing ensures a clean must extraction and delivers an attractive aromatic quality. The wine is vinified in either concrete tanks or temperature controlled stainless steel tanks. Finally, a malolactic fermentation gives the wine its suppleness.

Tasting note

A golden hue in the glass with good complexity on the nose including citrus and elder flower. Lively minerality on the palate and gentle acidity. Perfect on its own as an aperitif or transformed into a kir by the addition of some liqueur de cassis. Pairs perfectly with snails, gougères (cheese puffs) or shell fish. Serve between 10-12°C. Can be kept for up to five years.

