

Bourgogne Aligoté

Variety

Aligoté

Terroir

Planted on limestone-clay slopes.

Vine age

20 years

Cultivation

- Density of plantation: 8000 vines /Ha - Pruning Guyot simple - Natural grass cover.

Vinification

The grapes are harvested by machine, then pressed pneumatically at low pressure to ensure a clean extraction of the must and attractive olfactive qualities. The wine is vinified either in concrete tanks or thermo-regulated inox tanks. We do a malolactic fermentation to give the wine its suppleness.

Tasting note

A golden colour with hints of silver, there is good complexity on the nose: citrus, elder flower. A mineral mouth, lively and with a gentle acidity. This wine is perfect on its own as an aperitif, or one can add liqueur de cassis to make a Kir. It pairs well with snails, gougères cheese puffs, and shell fish. Serve between 10-12°C. Can keep for up to 5 years.

