

Bourgogne Aligoté



KNOW-HOW

The grapes are harvested by hand and transported in 20 Kg crates.

The harvested grapes are entirely destemmed, pressed and then undergo alcoholic and malolactic fermentation in stainless steel vats. Ageing takes place entirely in stainless steel vats.

TERROIR

Varied due to the diversity of the wine-growing areas, the vines of Bourgogne Aligoté are generally planted on a limestone base, often combined with marl and clay. Bourgogne Aligoté often comes from vineyards planted on slopes. It is quite happy growing at a bit of altitude.

TASTING NOTES

Pale appearance with strong green tints. Clear and fresh on the nose, it offers up notes of white flowers and a hint of citrus. Subtle and fresh on entry to the palate with lemony notes coming through on the mid-palate.

FOOD-WINE PAIRING

This wine is perfect enjoyed with cured meat or goat's cheeses for an aperitif.

