



LOCATION

Bourgogne

VARIETAL

Aligoté

TERROIR

Calcareous clay soil

PRESENTATION

Bourgogne Aligoté is an appellation produced throughout Burgundy though it is mostly found in the vineyards around Auxerre, the Côte Chalonnaise and the Hautes Côtes de Beaune and Nuits.

The majority of our grapes come from carefully selected terroirs that yield fresh, mineral wines.

WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees in stainless steel vats for 8 months.

TASTING

Fresh nose featuring scents of white flowers and fruit (apple, pear, lemon...) underscored by a touch of minerality. This wine is fresh and lively on the palate, featuring nice balance and a lovely, refreshing finish.

SERVING

Serve between 9 and 11°C (48 to 52°F).

To be enjoyed within 2 years to fully appreciate its fruitiness.

FOOD PAIRINGS

As an aperitif

Grilled fish and Seafood platters

Salads and vegetarian dishes

