BOURGOGNE ALIGOTÉ
MAISON ALBERT BICHOT

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

QUOTES
Wine Spectator: 89/100 (2021)
Wine Spectator: 87/100 (2019)
Wine Spectator: 86/100 (2018)