

WHITE BURGUNDY

"ALIGOTÉ"

TERROIR

Grape variety : Aligoté
Age of the vine : 45 years
Soil : clay-limestone

The first plot is located in Aluze, facing east and the second in Couches, facing south

VINIFICATION

After mechanical harvesting, the grapes are de-stemmed and pneumatically pressed. The wine is then put into vats with a strict control of the temperature (around 16 - 17°C).

WINE AGING

One part is aged in vats and the other one is aged in oak barrels during several months

GASTRONOMY

Our Aligoté is perfect for an aperitif thanks to its freshness and tonicity. It is also perfect for summer meals with salads or a cold fish terrine.

CONSERVATION

Between 2 and 3 years

OPERATING TEMPERATURE

Between 6°C and 8°C



TASTING

Colour

Pale yellow colour

Smell

Flattering and greedy of honey, white flowers, almond and apricot

Taste

Edge of slate dust tucked into bergamot peel, lean, elegant, subtle bitterness