

# BOURGOGNE ALIGOTÉ



## VINEYARD

**GRAPE VARIETY:** Aligoté

**EXPOSITION:** Plot located in the flat area of Ladoix-Serrigny at the bottom of Buisson.

**SOIL:** Clay and limestone

**SURFACE:** 0,35 hectares

**VINEYARD AVERAGE AGE:** 40 years

**AVERAGE PRODUCTION:** 3 000 bottles

## VINIFICATION

**HARVEST:** Manual and sorting.

**VINIFICATIONS:** 100 % fermented in thermoregulated stainless steel vats.

**MATURING:** In stainless steel tanks for 10 to 12 months.

## TASTING

*«Light color with green hints. Lemony and blossom notes. Very fresh and simple in the mouth. Quite crispy due to the grape variety. To drink young.»*

**FOOD & WINE PARING:**

Jambon persillé, burgundy snails, oysters or seafood platter.

**AGING POTENTIAL:** 1 to 3 years

**SERVICE TEMPÉRATURE:** 10° - 12°C

