



BOURGOGNE ALIGOTÉ

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100 % fermented in thermoregulated stainless steel vats.

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

TASTING

TASTING NOTES: 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 TEMPERATURE : 10-12°C

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 hectare

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 3 000 bottles

