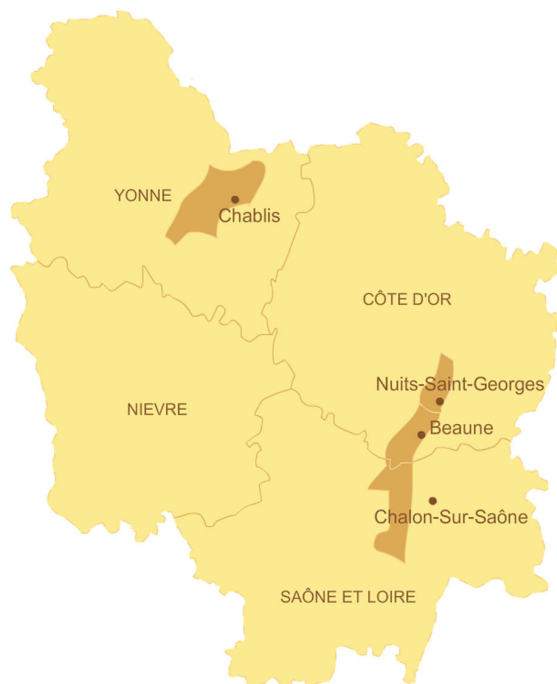


BOURGOGNE ALIGOTÉ



Bourgogne
Appellation Régionale
White
100% Aligoté grapes



Vineyards situation

The area of production is large : Côte d'Or, Yonne, Saône et Loire and the Villefranche sur Saône area). This grape variety represents 3% of the total "Bourgogne AOC" planted surface.

Characteristics

Our Bourgogne Aligoté comes mainly from Magny les Villiers and Pernand Vergelesses.

Wine making

The Bourgogne Aligoté is vinified in stainless steel tanks and bottled the following spring in order to keep all its freshness and fruitiness.

Winemaker's comments / Gastronomy

This wine has a light golden colour with green hints. It has a fresh and clean fragrance reminding the grape itself, as well as lemon and green apple aromas. Its freshness is well balanced by an adequate softness.

It goes well with white meats, charcuterie, poultry, fish, seafood, andouillette and goat cheese.

Preservation

Very seductive when young, it can also be kept for 3-5 years in good conditions of temperature and humidity.