



# BOURGOGNE ALIGOTÉ

Climat: En Rénon et Coulezain

Grape variety: 100 % Aligoté

Harvest: Hand-picked

## Ageing potential

3 to 5 years

## Food and wine pairings

Aperitif, starters, fish, and white meats.

## Serving temperature

8°C to 12°C.

## Tasting notes

A pale yellow colour with hints of green. The nose is fresh, revealing aromas of freshly cut citrus fruits. On the palate, lively and fresh, with a slightly tangy character and good aromatic persistence.



## Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on the table, the bunches are gently crushed. Pressing is carried out in the pure Burgundian tradition, as it has been for generations, using a high-quality pneumatic press. Alcoholic fermentation takes place in stainless steel tanks over approximately eight days, after which the wine is racked.

## Ageing

Aged for 12 months in our cellars, partly in oak barrels (10% new oak) and partly in stainless steel tanks (malolactic fermentation completed). Bottling is carried out at the estate.