BOURGOGNE ALIGOTE

Regional Appellation

Estate



ALIGOTÉ

CELLARING
2 TO 3 YEARS
AND MORE

HISTORY

Located in Meursault, these vineyards are more than 50 years old. The Aligoté grape variety has been in Burgundy for centuries and gives supple, lively wines. This frank, light wine with a fresh, flavoursome bouquet is to be appreciated when young. Ideal as an aperitif, it is sometimes mixed with blackcurrant, blackberry or rasp berry liqueur, to make the famous drink «kir».

TERROIR

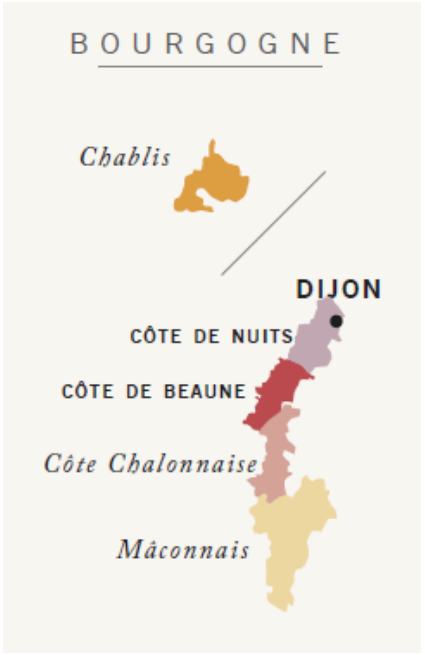
CLAY-LIMESTONE

TASTING

Fresh bouquet, delicately aromatic. Its barrel aging adds a touch of roundness while preserving the lively, fresh character of the Aligoté. This wine is best enjoyed young to fully appreciate its freshness.

SERVE AT
10°C - 12°C

ESCARGOTS,
FRUITS DE
MER (HUITRES,
COQUILLAGES),
TOURTES



VINEYARD AREA

BOURGOGNE
ALIGOTE

1600 hect.

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

WINEMAKING: Pressing takes place in two stages: draining of the free-run juice, followed by a two-hour press cycle.

BARREL AGEING: 8 to 10 months in French oak barrels, with up to 30% of them new depending on the vintage, then 2 to 3 months in stainless steel.

BOTTLE AGEING: Our underground cellars in Savigny-Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

BOURGOGNE - WHITE