

## BOURGOGNE ALIGOTÉ 2014



👑 APPELLATION  
Appellation Régionale

👑 GRAPE VARIETY  
100 % Aligoté.

👑 SOIL  
Clay and Limestone.

👑 VINIFICATION  
Stainless steel tanks between 15° and 17°C.

👑 AGEING  
6-8 months in stainless steel.

👑 AVERAGE AGE OF THE VINES  
25 years.

👑 YIELD  
60 hl/ha.

👑 AGEING  
2-4 years.

👑 SERVING TEMPERATURE  
Between 8° & 10°C.

### TASTING AND FOOD PAIRINGS

The Bourgogne Aligoté 2014 is of a pretty golden colour highlighted by green reflections. It is a fresh and light wine. It has fresh and straight aromas of green apples and lemons. It is ready to drink now and it should be served cold. It is a great wine to drink as an aperitif and also with crème de cassis to make a Kir.

To serve with: snails, oysters, seafood and grilled fish.