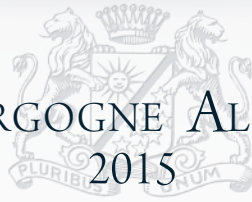


BOURGOGNE ALIGOTÉ 2015



👑 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 2015, with green reflections, is a lively and dry wine by its minerality. It has a frank nose with aromas of green apple and citrus. To taste young and fresh. 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.