

BOURGOGNE ALIGOTÉ 2017



👑 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 2017, with its pale gold colour and green reflections, offers a lively and fruity nose. There are aromas of green apples, citrus fruits and white flowers. This frank wine leaves a harmonious and balanced mouth. Enjoy young and fresh. An aperitif wine eaten in Kir with Cassis cream, it also goes well with snails, oysters, seafood and grilled fish.