## SIMONNET - FEBURE

## Bourgogne Aligoté



- 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 vats.

- \* AVERAGE AGE OF THE VINES 25 years
- ¥ YIELD 60 hl/ha
- \*\* AGEING 2 to 4 years.
- SERVING TEMPERATURE Between 8° 10°C.

## Tasting and food pairings

This wine is of a pretty golden colour highlighted by green reflections. It is a fresh and light wine. It has fresh and straight aromas often with smoked nuances which remind us of grapes, 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.

## Press reviews

Bourgogne Aligoté 2022 - Burgundy Report, Bill Nanson - "Tasty wine"