

BOURGOGNE ALIGOTÉ

2023



👑 **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 to 4 years.

👑 **SERVING TEMPERATURE**
Between 8° - 10°C.

TASTING AND FOOD PAIRINGS

This wine has 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 2023 - Burgundy Report

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