



Bourgogne Aligoté

WHITE



The appellation

The Bourgogne Aligoté appellation is reserved to white wines from the aligoté grape variety, grown all over the Bourgogne region.

The variety

Aligoté: white and vigorous variety. The fruits are bigger and more abundant than Chardonnay.

Planting density

10,000 plants/hectare

Average production authorized

72 hectoliters/hectares

Soil

Limestone and clay

Plot surface area

2 hectares 10 ares (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

4,000 bottles + bulk wine sold to wine merchants

Elaboration method

Vineyard work philosophy: sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification: traditional fermentation in stainless steel tank.

Aging: 14 months on thin lees.

Tasting

Characteristics: Bourgogne Aligoté is a fresh white wine with a floral nose (acacia, hawthorn). With its tender and flowing mouthfeel, this wine softens your taste buds with nutty flavors on the finish.

Pairing: prime example of an aperitif wine, it turns into Kir when paired with crème de cassis. It goes great with grilled fish. Its sharpness and riffs of citrus make a great match with the saline character of oysters, with goat cheese, salads and tabbouleh. Loyal partner of burgundy Gougères, snails and parsley seasoned ham.

Serving temperature: 11 to 12°C

Aging potential: best in its young years (1 to 4 years)