

L'ALIGOTÉ

Bourgogne Aligoté (a protected appellation)

This is the pure natural expression of a little known varietal totally sulphite free from beginning to end.

> The Vines

Towns: Chasselas on the locality of "Champ des Voisins"

Grape variety: Aligoté

Surface area of the plots: 0.43 ha

Vine plant year: 2010

Soil: very pebbly sandy clay

Exposure and gradient: 350 to 360m above sea-level on a 10% east facing gradient

Environmental certification: HVE



> Vinification

Harvest: by machine

Vinification: pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (wild yeasts) in thermo regulated stainless steel tanks, spontaneous and complete malo-lactic fermentation

Aging: 5 months in thermo regulated stainless steel vats on the lees

> Tasting

The colour is vibrant and a crystal clear pale gold. From the moment you open the bottle the expressive aromas of white peach dominate, delicately enhanced by citrus while in the mouth you have a lively, light and airy texture. The aromas of peach, lemon and grapefruit are expressed with subtlety, leaving room for a refreshing and thirst-quenching finish.

Aging Potential: perfect for drinking straightaway

Dish Pairings: Aperitif, sushi, seafood, grilled fish, sauce, terrine, uncooked or cooked pressed cheese (Reblochon, Cantal, Comté, Beaufort...), goat's cheese

> Awards and Press

2020 vintage:

To come...

