



2015

The Bourgogne Aligoté is a white wine with freshness and delicacy. Aperitif wine by excellence, it becomes Kir when combined with cream of Cassis.

Tasting:

- **To the eye** : Pale gold.
- **Nose**: floral bouquet (white flowers) and fruity (citrus).
- **Palate**: Fresh citrus notes followed by gluttony and roundness

Food and wine :

Burgundian Gougères, marbled ham , oysters and seafood , salads, tabbouleh , Burgundy snails , grilled fish , goat's cheese ...

Serving temperature: 10-12 ° C

Capacity of aging :

Between 2 and 5 years depending on storage conditions.

Parcel :

- Variety: Aligoté
- Vineyard area: 0.30 Ha
- Average age of winery: 28 years
- Soil : Silt - Clay
- Yield: 55 HL / ha
- Size: Single Guyot

Winemaking:

- Mechanical harvest
- Fermentation in low temperature tank (20 ° C)

Breeding:

- Aged in vats for 6 to 8 months
- Bottling at the Domaine

