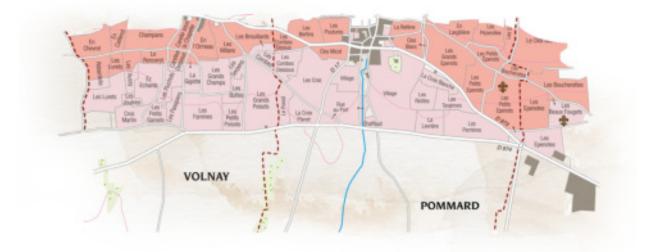


CLIMAT CARD BOURGOGNE ALIGOTÉ



CLIMAT & TERROIR

Aligoté is a white grape variety that produces frank and pleasant wines.

Operated vineyard surface: 75 ares **Appellation:** Bourgogne **Soil:** deep clay Grape variety : Aligoté Exposure: East Location: bottom of the hillside, in plains

VINIFICATION & AGEING

After manual sorting, pressing, and settling, the alcoholic fermentation in oak barrels lasts 10 days. Then, the wine is aged on lees for 12 months (25%new oak barrel, oak barrels of one or two years). During the first 6 months, stirring on lees twice a month reveals richness and complexity.

TASTING

The fresh nose reveals lemon notes. The attack is lively and develops citrus aromas. Some tension at the end.

Food and wine pairings: shellfish and snails

Cellaring potential: from 3 to 5 years

