

## TERROIR

Burgundy  
Grape variety 100% Aligoté  
Soil : clay and limestone

## VINIFICATION

Classical wine-making with a strict control of fermentation temperatures

## AGEING

Matured in stainless steel tanks  
Bottled at the beginning of spring



## TASTING

### COLOR

Brilliant and pure yellow color with green tints

### NOSE

Fresh scents, with citrus fruits notes such as grapefruit and lemon

### MOUTH

Straightforward attack with a nice sensation of freshness  
Citrus fruits aromas  
A well balanced and persistent overall impression

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## WINES & FOOD PAIRING

Best served at 9° - 10°C

This wine combines well with lightly salted, spiced food, or rustic delicatessen, fried fishes, seafood, cheeses