

TERROIR

Burgundy
Grape variety: Aligoté
Soil: Clay and limestone

VINIFICATION

Hand harvest and mechanical harvest, picking out of the hand harvested grapes, no crushing but pneumatic pressing. Slight settling of the juice without fining. Fermentation on fine lees with controled temperature (between 15-18°), in stainless steel tanks.

AGEING

Maturing in stainless steel tanks with stirring of the lees 1 to 2 times a month during 8 to 11 months.



TASTING

COLOR

Light yellow color with green tints

NOSE

Intense and complex wine with grapefruit and lemon aromas and mineral tinges

MOUTH

Pleasant and frank mouth. aromatic wine (citrus) and long finish.

WINES & FOOD PAIRING

This wine goes well as apéritif, with fried fishes, seafood or rustic delicatessen.
Serve at 8-10°