

TERROIR

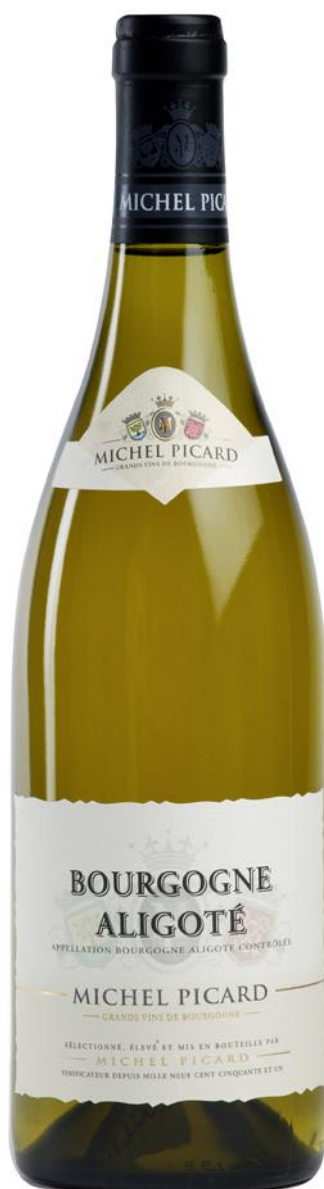
Burgundy
Grape variety: Aligoté
Soil: Clay and limestone

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 controlled 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

Very light yellow color with green tints

NOSE

Citrus (lemon, grapefruit) and mineral (flint)

MOUTH

Lively and pleasant, typical from this appellation. Fruity and mineral flavours are in association to offer an attractive complexity.

WINES & FOOD PAIRING

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