



## BOURGOGNE ALIGOTE White Wine



Recommended

Certification by Ecocert



**Grape variety:** Aligoté.  
**Planted:** Between 1946 and 1995.  
**Size of parcels:** 1.4 hectares.  
**Geographical position:** The parcels are located at 4 kms from Pommard, on top of the hill and also at Bouze-lès-Beaune.  
**Soil:** Rather marly clay limestone, from the Upper Jurassic period.  
**Grape harvest:** Manual.  
**Growing method:** 0.7 ha is in traditional, low-trained vines, 10,000 plants/ha, and 0.7 ha planted in “Vee” shape (lyre).

**Winemaking:** Grapes are pressed straight after harvesting, then fermented in enamelled vats. Ageing is for just 6 months, and bottling after fining, with powdered clay. Bottles are screw-capped to keep in all the purity of the wine. We were the first winemakers in Burgundy to use this stopper type.

**Chaptalization and sulphur:** Very moderate.

### The winemaker recommends:

*Type of wine:* Fresh, fruity, fine and delicate flavours, immediately expressive.

*Temperature of service:* 10-12°C.

*Tasting:* Drink soon, within 2/3 yrs. Apéritif on its own or with fruit liqueurs or elder-flower syrup, or served with seafood or medium-hard goats' cheese.