

Bourgogne Aligoté



RUB_VIGNOBLE

vignoble : The grapes producing our Bourgogne Aligoté are grown on plot named «Les Castaings» in the commune of Magny-lès-Villers.

superficie : 1.11 ha

altexpo : 340 m - South and Southeast facing

sol : Brown silty clay soil with limestone deposits

encepagement : Aligoté doré or Golden Aligoté, average age 70 years, Cordon Royat trained

densite : 10,000 vines / hectare on low trellising

methode : Organic Culture

RUB_CAVE

cave : Picked by hand at peak maturity, the grapes are carefully sorted and gently pressed. After settling, the must is racked of its lees and into inox tank for fermentations and aging for 18 months. Filtration before bottling.

production : Average 3 000 bottles per annum

format : 75cl bottles. For larger sizes contact the Domaine at the beginning of the year.

RUB_DEGUSTATION

robe : Bright, clear, gold

aromatique : Nut, yellow flesh fruits, near to a terpenic profile with hint of moss or incense

bouche : Full, round and generous with a good weight and a smooth ripe structure.

RUB_SERVICE

temperature : 10°C

aeration : Ideally served in tulip glasses.

garde : 5-8 years

accords : Delicious with vegetable starters, salad or shellfish. Also a good choice with cream and fresh cheese.