

Bourgogne Aligoté



THE VINEYARD

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

Area : 1.11 ha

Altitude and exposure : 340 m - South and Southeast facing

Soil : Brown silty clay soil with limestone deposits

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

Density : 10,000 vines / hectare on low trellising

Cultural method : Organic Culture

THE CELLAR

Picked by hand at peak maturity, the grapes are carefully sorted and gently pressed. After settling, the must is raked 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.

THE TASTING

Color : Bright, clear, gold

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

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

THE SERVICE

Service temperature : 10°C

Aeration : Ideally served in tulip glasses.

Potential Guard : 5-8 years

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