

Bourgogne Aligoté

The Aligoté comes from an exceptional vineyard with vines that are more than 100 years old. A remarkable site, where yields are strikingly generous one year and limited the next, as if the vines need time to recover.

We chose to age the wine partly in traditional (old) French oak barrels and partly in stainless steel, with maturation sur lie. In this way, we preserve not only the fruit but also sufficient backbone – lively acidity – while allowing the wine to gain roundness.

On the nose, notes of citrus and white blossom; on the palate, generous and juicy, with fine freshness and a supple texture. This is not a simple terrace wine, but an Aligoté with depth that will surprise. As always, we give the wine time to further develop in our cellars.

Which dishes pair well with this wine?

Delicious as an aperitif with refined nibbles. Excellent with sea bass ceviche, shellfish and crustaceans, or young goat's cheese.

Serving temperature: 11 – 13°C.

