



**MAISON
ARNAUD BOUÉ**

**BOURGOGNE
FRANCE**

BOURGOGNE ALIGOTÉ

We are lucky enough to have grapes from Aligoté Doré. The Aligoté grape variety, which is enjoying a recent renaissance, has a genetic mutation that is riper, more 'golden' and richer. We have therefore chosen to enhance its value through noble ageing and to recognise it as a 'great Burgundy wine'. To be discovered during a blind tasting - a real trap !

Vinification and ageing: Whole grapes pressed. Static cold settling, followed by fermentation in barrels. Aged for 10 months. The wine is aged in non-new oak barrels, which gives it a light, elegant oak touch. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: The nose is rich, with aromas of lime, heady flowers and a light woodiness. The palate is full-bodied and tangy, giving it an exceptional balance and originality.
Enjoy as an aperitif, a snack with friends, back of pike-perch with liquorice.

Grape variety : 100% Aligoté

Average production : 2000 bottles

Optimum storage time: 1 to 5 years



SAS ARNAUD BOUÉ

SOCIÉTÉ AU CAPITAL DE 358 000€, IMMATRICULÉE 820 754 596 RCS DE DIJON

APE : 4634Z - SIRET : 820 754 596 00022 - TVA : FR86820754596