

## **BOURGOGNE ALIGOTÉ 2021**

We're lucky to benefit from bunches of Aligoté Doré. The Aligoté grape variety, which is enjoying a recent renaissance, has a more mature, "golden" and richer genetic mutation. The plot is planted at the top of the slopes, on a predominantly chalky white marl soil. We have therefore chosen to enhance the value of this grape variety through noble breeding, and to consider it a "great Burgundy wine". To be discovered during a blind tasting - a guaranteed trap !

Vinification and ageing: Whole-pressed grapes. Static cold settling, then barrel fermentation. Aged 12 months. The wine is aged in non-new oak barrels, giving it a light, elegant finish. Gentle filtration and bottling according to the lunar calendar.

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

Grape variety : 100% Aligoté doré

Average production : 2078 bouteilles.

Optimum ageing : 1 à 5 ans.

Alcohol : 12% vol

Total SO2 : <95 mg/l (maximum autorisé 200mg/l)

Acidity vol : <0.45 g/l (maximum autorisé 0,98g/l)

