



DOMAINE DUVERNAY P&F

AOP Bourgogne Aligoté

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Côte Chalonnaise, Domaine Duvernay P&F is a family estate founded in 1970 by Jean Duvernay. Driven by a deep passion for viticulture, he built his cellar alone for a decade before gradually expanding the estate. In 1984, his son Jean-Luc, a graduate of the Beaune viticultural school, continued this expansion, bringing the estate's surface to 20 hectares today. Since 2015, Floriane Duvernay, a trained oenologist, has joined the estate, bringing a modern and technical vision to production. The estate practices integrated pest management, environmentally conscious, and has strengthened its commitment by building a tasting room dedicated to welcoming wine enthusiasts. The wines from the estate, whether red or white, reveal an authentic expression of their terroir, combining freshness, balance, and elegance. A beautiful signature of Côte Chalonnaise.

VARIETAL

Aligoté 100%

TERROIR

Brown or calcareous soils with low clay content.

IN THE VINEYARD

From soil management to harvest, every stage is carried out with care. Vineyard practices include thoughtful tilling, yield control, and adapted cultivation methods. Both manual and mechanical interventions are used depending on the parcel, with an emphasis on preserving grape quality and balance.

HARVEST

Manual harvest with parcel-by-parcel sorting.

WINEMAKING

Upon arrival at the winery, grapes are pressed directly in a pneumatic press. No destemming, which facilitates juice extraction. The must is cooled to 15°C before further processing.

AGEING

After meticulous settling, the juice is transferred to oak barrels. Both alcoholic and malolactic fermentations are carefully monitored and controlled throughout the process.

SERVING

Serving temperature: 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Bourgogne Aligoté from DUVERNAY P&F impresses with its vibrant aromatics and natural liveliness. Pale in color with silvery highlights, it opens with expressive notes of white flowers, fresh citrus, and a hint of green apple. The palate is crisp and linear, supported by a fine mineral tension. A lively acidity and a zesty lemon finish round out this refreshing and precise Aligoté best enjoyed young to capture its full vitality.

FOOD PAIRINGS

An ideal match for simple, fresh cuisine, this Bourgogne Aligoté pairs beautifully with sea bream ceviche, fish rillettes, or a goat cheese and herb salad. It also shines as an aperitif, served alongside gougères, seafood, or grilled vegetable tapas. For a more original twist, try it with a ginger-lemon shrimp stir-fry or a savory zucchini and Comté tart its bright acidity will perfectly balance the richness of these dishes.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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