



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



## Burgundy, DOMAINE DENIS FOUQUERAND ET FILS, AOC Bourgogne Aligoté, Blanc

AOC Bourgogne Aligoté, Bourgogne, France

The Fouquerand family comes from a very old La Rochepot family, emancipated by the seigneur du Village Charles d'Augermes, Marquis de Fargis in 1629. This family has remained on the land of their ancestors, perpetuating their winegrowing know-how and tradition.

### PRESENTATION

Today, the estate covers 18 hectares of high vines in La Rochepot, thanks to Denis Fouquerand, who developed the estate from 1970 onwards. His son, Laurent, took over the estate in 2008, developing it in his turn. On the death of Denis, the patriarch, Laurent decided to work his vineyard organically. He obtained this certification in 2013.

### TERROIR

Clay Limestone.

### IN THE VINEYARD

Respectful of the environment and the quality of our grapes, all our vines are tall and wide. All plots are treated without pesticides, and the soil is worked mechanically without chemical weeding. Only sulfur and copper are used to treat vine diseases.

### WINEMAKING

The white grapes are cold pressed, followed by settling. SO2 is added only after malolactic fermentation.

### VARIETAL

Aligoté 100%

### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C/54°F

### AGEING POTENTIAL

2 to 3 years

### TASTING

Bourgogne aligoté is a gourmet white wine, young, trendy and a little offbeat. Its color is pale gold. Its bouquet is fruity (apple, lemon) and floral. On the palate, this energetic wine stimulates the taste buds.

### FOOD PAIRINGS

Long associated with Kir, Bourgogne aligoté is now showing off its pure taste qualities and shining on its own. It goes perfectly with grilled fish. Its liveliness and citrus notes stand up well to the iodine of oysters, as well as the strong aromas of goat's cheese. More simply, Bourgogne aligoté is one of the few wines that can be enjoyed with salads, tabbouleh or steamed vegetables. It's also a faithful companion to Burgundian gougères, snails and, of course, parsley ham.

