



Bourgogne Aligoté

AOC Bourgogne Aligoté, Bourgogne, France

Crisp and appealing dry white wine.

PRESENTATION

This ancient Burgundian variety was once used almost exclusively for making Kir (by mixing it with crème de cassis). However in recent years people have begun to take the grape more seriously. Advances in the vineyard and in winemaking techniques – as well as better ripening conditions – have turned its former faults into qualities. Where once the grape was considered to be high in acidity and difficult to ripen, it is now praised for its bright fruit and freshness.

TERROIR

The grapes for this Aligoté are grown in the Côte Chalonnaise region where the limestone and marl soils give the wines an attractive mineral edge and where the climate can give enough sunshine and warmth to fully ripen the crop.

WINEMAKING

Grape variety : Aligoté.

Vinification : Gentle pressing at low pressure to protect the quality of the juice.

Maturing : In temperature-controlled stainless steel tanks to preserve the fresh aromatic charm.

VARIETAL

Aligoté

SERVING

Serving temperature : 10 - 12°C.

TASTING

Visual : Pale golden colour with silver glints.

Nose : A citrus bouquet with notes of white-fleshed fruits (pear, peach).

Palate : It is aromatic and refreshing thanks to its acidulated nature and the saline finish.

FOOD PAIRINGS

As an aperitif or to accompany dishes such as sushi, spring rolls, antipasti, tapas, seafood pasta, grilled fish, white meats or mild cheeses.

For family occasions we typically serve it with "gougères" (choux pastry with cheese).



La Burgondie

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

