

JEAN BOUCHARD

— DEPUIS 1926 —



Bourgogne Aligoté

AOP Bourgogne, Bourgogne, France

PRESENTATION

The Bourgogne Aligoté is an appellation produced throughout Burgundy, mainly found in the vineyards of Auxerrois, the Côte Chalonnaise, and the Hautes-Côtes de Beaune and Nuits. We primarily source from carefully selected terroirs known for their freshness and minerality.

LOCATION

Burgundy Aligoté is an appellation that is found throughout Burgundy, especially in the vineyards of Auxerrois, the Côte Chalonnaise, and the Hautes Côtes de Beaune and Nuits.

TERROIR

Our selection of vineyards for this grape variety is based on a limestone base, often combined with marl and clay.

WINEMAKING

Vinification in temperature-controlled tanks at 20°C to preserve freshness and varietal aromas. Aging in temperature-controlled tanks for 8 months.

VARIETAL

Aligoté

SERVING

Service temperature: between 10-11°C. This wine can be stored for 1 to 3 years.

TASTING

Beautiful shiny pale yellow color.

A dominant fruitiness with fresh grape notes on the nose.

Beautiful maturity on the palate accompanied by a nice roundness for an Aligoté. Slightly iodized finish.

FOOD PAIRINGS

Classic pairing: Vegetable quiche.

Unusual pairing: Beet carpaccio with green apples.

Jean Bouchard

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

