



DOMAINE GLANTENET PÈRE ET FILS

AOP Bourgogne Aligoté
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Magny-les-Villers, at the border between Hautes-Côtes de Nuits and Beaune, Domaine Glantenet Père et Fils experienced a turning point in 1961 with the acquisition of the Appellation d'Origine Contrôlée for Hautes-Côtes. This recognition allowed the estate to develop, now covering 25 hectares spread across five communes. Initially focused on livestock and small fruit production, the estate gradually turned to viticulture, highlighting Pinot Noir and Chardonnay on varied terroirs, in high and low vines. The estate's wines reveal a frank and balanced expression of the Burgundian terroir, with fine and elegant reds and lively whites, typical of Hautes-Côtes.

VARIETAL

Aligoté 100%

LOCATION

This cuvée is crafted from two parcels: "Les Castaings" in Magny-les-Villers and "En Angle" in the commune of Chaux.

Age of vines: 51 years old

TERROIR

Shallow clay-limestone soils that enhance minerality and freshness.

IN THE VINEYARD

Short pruning ensures vine balance and controlled yields. Leaf thinning is done if necessary to promote aeration and ripening

HARVEST

Grapes are harvested at optimal maturity. A parcel-based sorting is done before the grapes are gently transported to the cellar.

WINEMAKING

Grapes undergo pneumatic pressing. The must is cooled and settled for 24 hours before fermentation, which takes place in temperature-controlled stainless steel tanks to preserve aromatic precision and freshness.

AGEING

The wine is aged entirely in stainless steel vats to retain its lively character and expressive fruit profile.

SERVING

10 to 12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

Bourgogne Aligoté is a youthful, gourmet white wine. The nose reveals a broad bouquet of floral and fruity aromas, ranging from citrus zest to white flowers and green apple. On the palate, it is fresh and vibrant, yet round and harmonious, delivering a crisp, thirst-quenching finish. A charming expression of the Aligoté grape, ideal for immediate enjoyment.

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10 RUE LAVOISIER, - 21700 NUIITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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FOOD PAIRINGS

With its citrus-driven freshness and lively character, Bourgogne Aligoté is a perfect match for:

Grilled fish: sea bass, sardines, or trout with lemon butter

Seafood: oysters, clams, or shrimp cocktail

Its round texture also allows it to hold up well against slightly richer dishes.

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