

Bourgogne Aligoté

Appellation d'Origine Contrôlée

Character of the wine

Aligoté wines are dry white wines, lively and fruity. They are bottled early in order to preserve their freshness and fruitiness. Their colour can be likened to white gold and their perfume is reminiscent of grapes and green apples. Their liveliness and acidity make them excellent as an appetizer or aperitif.

They are used in a traditional Burgundian *kir* (a blend of blackcurrant liqueur and white wine) and are ideal with snails or cooked ham with parsley.



Wine datasheet

Total area under this appellation	1250 ha
Area under production at the domaine	25 a 40 ca
Soil	Jurassic soil with broken stones and limestone grit on a deep clay matrix
Grape varieties	100 % Aligoté
Average age of vines	20 to 35 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	No
Maturing	100 % stainless steel tank