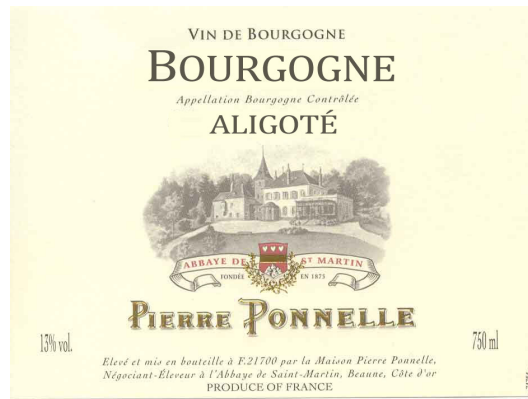


## BOURGOGNE ALIGOTÉ



### TERROIR

Produced in the East of France in Burgundy precisely in regions of Chablis, Côte de nuits, Côte de Beaune, Côte Chalonnaise and Mâcon. The vineyard has a temperate oceanic climate and semi-continental and a soil made of clay and limestone soil.

### TASTING

The colour is pale yellow colour. The nose is very fresh and pleasant. Its bouquet is floral (hawthorn, acacia) and fruity (apple). In the mouth it's a wine that tickles the taste buds and finishes on notes of citrus fruits, typical of the Aligoté grape variety.

### FOOD MATCHING

Great with cold meats and spicy country pâté, fried fish, seafoods and goat cheeses

REGION	Bourgogne
TYPE	AOC
LEVEL	Régional
GRAPES	Aligoté
SERVICE TEMPERATURE	9°C / 10°C
AGING POTENTIAL	Preferable when young, may keep for about 3 years.
COLOR	White

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