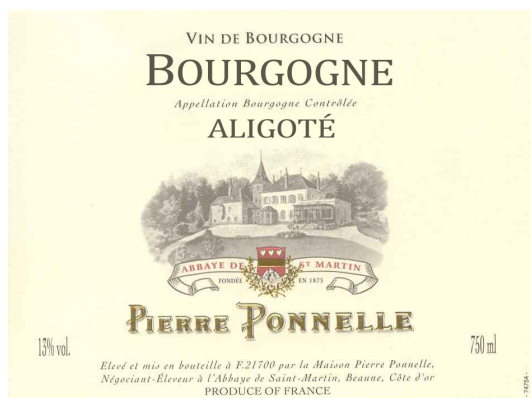


BOURGOGNE ALIGOTÉ



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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