



Production area

This regional appellation may be cultivated throughout wine-growing Burgundy. The appellation covers a surface area of approximately 1 608,58 hectares.

Origins

Burgundy's soils are clay-limestone based, but variations between villages can have significant influence on the characteristics of the wines. This is why careful selection is essential for the elaboration of the finest wines.

Varietal

100% Chardonnay

Vinification and maturing

Vinified in stainless steel tanks.

Tasting notes

COULEUR : Pale gold.
 NEZ : Very floral with charming notes of citrus fruits.
 PALAIS : Soft and full, final note of hazelnuts.

Food and wine pairing

Typical marbled ham from Burgundy, Burgundy snails, oeufs meurettes (eggs with a red wine sauce), Beaufort cheese. Do not forget to try it as a true Burgundian aperitif (approximately $\frac{3}{4}$ Aligoté blended with $\frac{1}{4}$ cassis).

Serving suggestions

10 to 11°C

Ageing potential

It is preferable to enjoy Bourgogne Aligoté while young. It may be cellared for approximately 3 years.