

Depuis



1929



BOURGOGNE ALIGOTE

ACREAGE	0.43 hectares
AGE OF THE VINES	40 years on average over the two parcels
VARIETY	Aligoté
SOIL – EXPOSURE	Clay soil - vines located exclusively in the Pommard plain
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Hand-picked; green harvesting, if needed; sorting, if necessary
VINIFICATION	Whole crop pressing - ageing in vats
AVERAGE LAYING DOWN TIME	Between 1 and 6 years
SERVING TEMPERATURE	Between 8 and 12 °C
FOOD AND WINE PAIRINGS	Snails with garlic, andouillette, parsleyed ham, frogs' legs ... Bourgogne Aligoté can also be drunk as an aperitif: it is served fresh and unadulterated, or with crème de cassis for the traditional "Burgundy Kir".

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