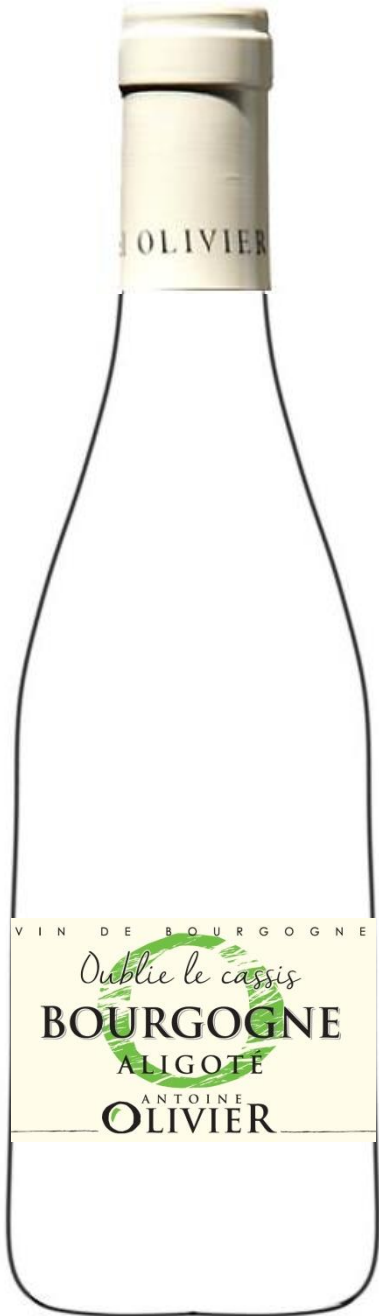




Bourgogne Aligoté « Oublie le Cassis »



VINEYARD

Appellation

Bourgogne Aligoté

Grapes

100% Aligoté

Soil

Chalky clay

Age

70 years old on the terroir Rully Saint-Jacques

VITICULTURAL PRACTICE

Cultural method

We practise manual harvest, transporting the grapes in small containers, and systematic sorting on tabletops as soon as they arrive.

Vinification & ageing

Matured 12 months in 500L oak barrels (no new barrel). The wine remains in the oak barrels on lees for twelve months without racking. The fermentation is completed in a vat for 4 to 6 months.

Bottle on our property, then lightly filtered.

L'ALIGOTÉ

Appearance: Light yellow

Nose: Floral notes, open nose

Palate: Round at the palate, flavours revealed thanks to a low acidity

Pairing : Aperitif, seafood, grilled fish.

Operating Temperature: 12°C

"Thanks to its gentle stirring and a long ageing, this white wine vinified as a white burgundy, this Aligoté is well –rounded and will be enjoyed at the end of the meal. Hence its name, Forget the Blackcurrants!"

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