

## BOURGOGNE ALIGOTÉ 2017

Historical grape variety of the region, able to establish itself in all types of soil. This variety of vine was classified as an AOC in 1937.



### VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### VINEYARD

Blending of plots located in Meursault, Puligny-Montrachet and Corpeau.  
Wine-Growing method : sustainable  
Harvest: 100 % manual  
Maximum yield authorized : 72hl/ha  
Soil : Calcareous clay, Silty clay  
Production area : 1600 ha  
Altitude : 220-230 m  
Average age of vines : 36 years

### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .  
100% crushed grapes

9 months  
100 % in stainless steel tank  
12,5% vol.

### TASTING

#### Tasting note

Touch of butter, notes of cut hay and minerality. A delectable and gourmet wine with fatness on the palate.

#### Food pairings

Ideal with jambon persillé, or mixed with blackcurrant cream "Crème de Cassis" to create the famous aperitif le Kir.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2019-2022

