

# Bourgogne Aligoté



## LOCATION

The grapes come from two old vines, one located in Remigny, the other in Meursault. The soil is clay loam based.

## IN THE VINEYARD

The ground is ploughed, the vines are de-budded, trained, de-leafed, aerated and grapes harvested by hand.

## VINIFICATION

The grapes are pressed, the must is lightly clarified before being placed into barrels. Alcohol fermentation is achieved with indigenous yeast.

## MATURING

Malolactic fermentation is entirely carried out during the winter months, in our underground cellars. We use 350 liters barrels

## SPECIFICATIONS

Alcohol content : 12.5%vol.  
Ageing Potential : 3 years max.  
Serving : 12°C

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