

# BOURGOGNE



## BOURGOGNE ALIGOTE

**Surface :** 1 100 hectares.

**Appellation :** Bourgogne Aligoté

**Location:** all the Burgundy area

**Soil :** Clayey and chalky soils.

**Grape variety :** Aligoté

**Harvest :** mechanical.

**Wine making :** at low temperature

**Ageing :** in vat

### History

The grape, called Aligote, probably originated from the Burgundy region, where it has been cultivated for many centuries.

In France, this variety is exclusively found in Burgundy ; The production area include Chablis till Chalon sur Saône in the south.

### Soil

Clayey and chalky soils.

### Wine

- **Colour:** very pale gold in colour, with strong green glints.

- **Nose:** The fresh and clean fragrance recalls the grape, green apple and lemon

- **Taste :** When tasting the wine, its freshness and lightly acidic nature are balanced by a little but adequate softness. It leaves a pleasant, aromatic lingering sensation and has a lovely delicacy.

### Service

This wine is sufficiently well-constituted to keep its young and fruity characteristics for 3 to 4 years.

The wonderful freshness of Bourgogne Aligoté is best appreciated when the wine is served quite cool, at about 9 to 10°C. A bucket of cool water is very useful to keep the bottle at low temperature.

This wine will go perfectly with dishes which are slightly salty or spicy or a little fatty as these flavours are balanced to a certain degree by the sharp, fresh nature of the wine. Suggestions include charcuterie, fried fish, sausages, plate of sea-food, salty or dry cheeses.

Bourgogne Aligoté, mixed with the crème de cassis from Dijon, makes the real « kir » and any other wine used can only be called « white wine and cassis ».