



A lively and indulgent cuvée.

Bourgogne Aligoté Grands Champs

Terroir:

The vines, located at the foot of Chassagne-Montrachet, are almost a century old. They are planted on a complex pied de côte soil (colluvium, marl, sand and clay).

Manual harvesting.

Winemaking and Ageing:

After cold settling, the must is transferred into 500 L oak barrels (one-wine), retaining very little lees to enhance minerality and purity. Aged for 6 to 8 months without bâtonnage.

Region: Burgundy

Plot: Les Grands Champs

Colour: White

Vintage: 2022

Grape Variety: 100% Aligoté

Ageing in Oak: Yes, 500 L

Alcohol: 13%

Format: 75cl

Tasting notes :

Appearance: Pale gold.

Nose: Citrus notes, grapefruit zest.

Palate: Lively and mineral, with a fresh and chiselled profile.

Cellaring: 4 to 5 years

Serving temperature: 12°C

Food pairings: Aperitif, seafood