



A lively and indulgent wine, full of character and charm.

Bourgogne Aligoté Grands Champs

Region: Burgundy

Plot: Les Grands Champs

Colour: White

Vintage: 2022

Grape Variety: 100% Aligoté

Ageing in Oak: Yes, 500 L barrels

Alcohol: 13%

Format: 75cl

Terroir:

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

Manual harvesting ensures optimal grape quality.

Winemaking and Ageing:

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

Tasting notes :

Appearance: Pale gold.

Nose: Citrus notes, grapefruit zest.

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

Cellaring: 4 to 5 years.

Serving temperature: 12°C.

Food pairings: Aperitif, seafood.