



***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.