



Bourgogne Aligoté

Bourgogne Aligoté

Bourgogne Aligoté is produced in the wine region of the Cote de Nuits, the Cote de Beaune and in the Cote Chalonnaise, their predilection soils, give its typical regularity.

Aligoté is the other grape in Burgundy allowed to produce Bourgogne AOC.



Grape Variety

100% Aligoté

Tasting Note

Colour	Colour : White gold with a hint of green
Nose	Aromas : Fresh and fruity, apple, grape and lemon aromas
Palate	Flavours : Lively and acidic, a discreet softness, fine and persistent.
Ageing	It will keep at least three to four years, but it is a wine that is appreciated for its freshness.
Service	The ideal serving temperature is 10°C.

Food Pairing

To serve with : Spicy dishes, poultry, fish and fresh cheeses. Bourgogne Aligoté is also used to make the Burgundy Kir, blended with a crème de Cassis.□