

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

Bourgogne Aligoté

THE TERROIR

GRAPE VARIETY: Aligoté

SOIL: Limestone and marl

APPELLATION: Regional appellation of grape variety, Bourgogne Aligoté can be produced throughout Burgundy. However, it is particularly present in the south of it, in Saône et Loire, where it flourishes on the hillsides.

Did you know?

Native grape of the region, aligoté is the 3rd king grape of Burgundy. Until the 19th century and the phylloxera crisis, i 'aligoté was planted on certain Grand Cru plots. Today, the Bouzeron appellation is the only village appellation authorized to produce 100% aligoté white wines.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed, pressed and placed in vats for vinification.

AGEING: Ageing is done in demi-muid of 2 wines for a period of 8 to 12 months.

TASTING

TASTING NOTE: A pale gold color.

On the nose, a fruity bouquet on apple and lemon.

On the palate, a gourmet and energetic wine.

FOOD & WINE PAIRING: Besides kir with crème de cassis, Burgundy gougères and parsley ham, it goes well with grilled fish and oysters.

SERVICE TEMPERATURE: between 11°C and 12°C

AGEING POTENTIAL: to drink young

