

**Classification :****Région :** La Côte Mâconnaise**Cépage :** Aligoté

Bourgogne Aligoté (White)

La Côte Mâconnaise - Aligoté

Origine

Slopes near the village of Mancey, at a location known as "Les Leynes de Mancey", with a clay-limestone structure and a high content of white marl.

Vinification

After pressing, the must is settled, and fermentation is carried out in a closed vat at a temperature of around 18°C. The wine is then aged on its lees until the end of malo-lactic fermentation. The Bourgogne Aligoté is usually bottled between January and March of the following year.

Notes de dégustation :

Pale green-gold hue. The wine offers aromas of exotic fruit (grapefruit, lemon and mango) on the nose. On the palate, it is fresh and spry yet smooth, fruity and easy-to-drink.

Mets d'accompagnements

Bourgogne Aligoté is usually enjoyed as an aperitif, on its own, or with cassis to create a Kir. It pairs nicely with fish or seafood and is perfect with sushi. This particular wine is lovely on its own and you may want to dispense with the cassis.

**Température de service :**

6 to 9°C

Durée de conservation :

2 to 3 years