



Domaine Dupré

Classification :



Régional

Région : La Côte
Mâconnaise

Cépage : Aligoté

Bourgogne Aligoté (White)

La Côte Mâconnaise - Aligoté

Origine

Slopes near the village of Mancey, at a location know 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