

Bourgogne Aligoté

2022

GRAPE

Aligoté

HARVEST

10/09/2022

BOTTLING
PROCESS

27/06/2023

CONSERVATION
POTENTIAL

3 years

VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels and tanks and naturally starts the alcoholic fermentation. The aging occurs on the lees for 10 months (no new oak).



TASTING
NOTES

Pure nose of Aligoté, very well balanced and ripe, the nose reminds of lemons, apples.