LES CÔTILLES

Crafted by our family, Les Côtilles is the result of a strict selection of the two emblematic grape varieties of Burgundy: Chardonnay and Pinot Noir. The rigorous selection of vineyard origins creates a unique wine, authentic with great finesse. The delicate expression of the fruit is enhanced by its great purity, freshness and good concentration.

PINOT NOIR · LES CÔTILLES ·

Aligoté

WINE MAKING PROCESS & MATURING

Traditional fermentation on fine lees in stainless steel tanks and barrels during 6 to 7 months.

TASTING NOTES

Outstanding as a pre-dinner drink, it is perfect match for grilled fish. It liveliness and its citrus notes stand up well to the saltiness of oysters and to strong goat's cheese. More simply, Aligoté is one of the rare wines that does overpower salads, tabouleh or steamed vegetables. It is also a worthy companion to savory puff pastries (gougères), snails in their shell with butter and garlic and of course the Burgundian specialty of cold ham with parsley (jambon persillé).

