



# BOURGOGNE - ALIGOTÉ

## ALBUS



**GRAPE:** 100% Aligoté

**ORIGIN & SOILS:** The Aligoté grape has been known in Burgundy since the 17<sup>th</sup> century. It does marvelously well here. Official granting of the AOC Bourgogne Aligoté dates back 1937.

The grapes come exclusively from our vines located in Saint-Aubin territory. *Albus* means Saint-Aubin in Latin.

**VITICULTURE:** Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 45-50 hectolitres per hectare.

**WINE MAKING PROCESS & MATURING:** Handpicked harvest. Traditional fermentation in French oak barrels (3 to 5 years old) for 18-20 months followed by 2-3 months in stainless steel tanks.

**TASTING NOTES:** The nose evokes acacia, white flowers, and hazel-bordered country lanes. Flinty mineral notes and lemon complete a classic bouquet, to which may sometimes be added a discreet touch of honey or warm croissant. In the mouth its meaty, well-built body and luxurious vivacity brings out the distinct personality of the Aligoté grape.

**SERVING TEMPERATURE:** 12 to 13°C

**FOOD ACCOMPANIMENT:** This super premium Aligoté contributes lemony notes to oysters and matches their saltiness with its steady minerality. The same goes for cod roe (taramasalata), and crustaceans, steamed or in a cheese sauce. Its fullness enhances veal or poultry in white or cream sauce, and a mushroom risotto would also respond nicely to its aromatic persistence. It may also be served as a pre-dinner drink with savory puff pastries (gougères), or with dishes such as the burgundian specialty of cold ham with parsley (jambon persillé), mixed salads, or quiches. It goes perfectly well with most types of goat cheese, as well as with Beaufort, Comté or Cîteaux

**GOOD FOR:** 3-6 years according to the vintage year.

