



## ***Bourgogne Aligoté***

**AREA:** 3380m2

**VARIETAL:** Aligoté

**SOIL TYPE:** Clay-limestone, fairly poor and stony, with stacks of lava.

**YIELD:** 72 hl/ha

**AVERAGE AGE:** 40 years

**PRUNING METHOD:** Low-trained vines, grassed down between rows but filled beneath the vines, sustainable approach, harvested by hand.

**VINIFICATION:** Pressing, settling, addition of yeasts, alcoholic fermentation for 15 days at 18-20°C, racking off.

**AGEING:** 12 months in enameled vats, filtering and bottling on the estate.

**TASTING NOTES:** The Aligoté varietal produces crisp, lively wines, with a pale gold color and citrus notes.

**FOOD & WINE COMBINATIONS:** It goes very well with all kinds of charcuterie, snails, trout, and grilled fish. It makes an excellent aperitif with a dash of blackcurrant liqueur, which makes the celebrated kir.

**SERVICE:** Drink between 1 and 4 years old, at a temperature of 10-12°C.

**Domaine GAVIGNET-BÉTHANIE**

18, rue Félix Tisserand - 21700 Nuits-Saint-Georges

**+33 (0)3 80 61 16 04**

[domaine@gavignet-bethanie.vin](mailto:domaine@gavignet-bethanie.vin)

[www.domaine-gavignet-bethanie.com](http://www.domaine-gavignet-bethanie.com)

