

DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



Bourgogne Aligoté

Vineyard

Location

In the lower part of the vineyard slopes

Surface area

0.143 hectare

Age of vines

Planted in 1986

Allowed yield

72 HL/Ha

Wine

Production

1200 bottles /year

Characteristics

Colour: golden yellow

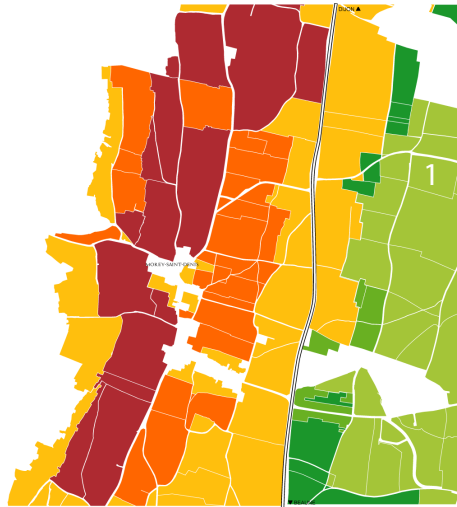
Nose: white fruits together with delicately lemony notes.

Palate: Lovely freshness, very pleasant mineral finish.

Keeping

To be drunk young

With dominant notes of citrus, this easy-to-drink wine is distinguished by its fruitiness.



- Grands crus
- Premiers crus
- Appellations villages
- Appellations régionales

Origin

Burgundy numbers seven regional appellations.

Amongst them, the Bourgogne Aligoté appellation designates wines produced exclusively from its eponymous grape variety. This ancient Burgundy variety, to which Chardonnay has been preferred for a long time, is currently recovering its previous noble standing.

Terroir

Our parcel is located in the 1.« Pré des Longeroies », at an elevation of 230m. It faces north-east on soils of clay and silt.

Growing, Vinification, Ageing

From growing through to vinification without sulfites, each process is balanced as a function of the vintage to create the best wines and preserve the typicity of terroir. Ageing is in oak barrels.

Tasting

Taste analysis: on a palate marked by citrus fruits, the first impression is lively with good tension, then roundness coming through on the finish.

Aligoté is a fresh wine that accompanies food, from aperitif through to plat de résistance main courses. It will be especially appreciated with cold meats and at all times with seafood and even goat cheeses.