

BOURGOGNE ALIGOTE

Wine White AOP



Varietal : Aligoté 100%

Vineyard : Old vines-50 years of age +/-

Soil : Clay and limestone, shallow ground. It is fully worked while respecting the environment and the plant.



Vine growing : The soil is worked in its entirety while respecting the environment and the plant.

Area : 0.60 ha

Rendement: 60 hL/ha

Harvest : La récolte de cette cuvée est effectuée à la machine. 12%.vol



Vinification : Maceration in full bunches at 28°C, then pneunatic pressuring, settling for 48 hours and finally thermo-regulated fermentation at 18 C°.

Ageing : On fine lees for 10 Months in stainless steel tanks



Tasting note : Straight and complex wine with a citrus note that brings a nice minerality

Production : 19 hL

Food prairing : Perfect for iodized dished such as Sea and fishes



Availibility: 0.75 L bouteilles en stock

Storage : To be drunk 3 to 4 years

To be served between 8°C and 10 °C





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