

AG

MAISON A.GOICHOT

BOUZERON

Grape variety: 100% Aligoté
Servicing temperature: 12-14°
Ageing: 3-5 ans

Plot

Recognized in 1997 in its own right within the Villages de Bourgogne appellations, the Appellation d'Origine Contrôlée BOUZERON honors the grape variety that has made it famous: Aligoté. It does particularly well in Burgundy and also contributes to Burgundy Aligoté.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

Tasting

Pale gold color, slightly aqua green, which can color to light straw. Its nose evokes acacia, white flowers. The mineral aromas (flint, flint) complete, with lemon, its classic bouquet. On the palate, its pointed roundness, its structured body, its greedy vivacity reveal the typicity of the grape variety of the Bouzeron appellation.

Food and wine pairing

Its pointed roundness enhances veal and poultry in white or cream sauce as well as mushroom risottos. The Bouzeron appellation is served as an aperitif with good gougères or with starters: parsley ham, mixed salads, quiches ... The Bouzeron appellation goes perfectly with most goats, Beaufort, Comté and cîteaux.

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