DOMAINE

Les Guignottes

BOURGOGNE ALIGOTé



Grape variety: 100% Aligoté
Servicing temperature: 10-12°C
Ageing: 3-6 years

Plot

Located at the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Domaine Les Guignottes Bourgogne Aligoté comes from a one-hectare plot in the commune of Buxy.

Vinification | Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place entirely in stainless steel tanks. The wine is aged for approximately 12 months before bottling.

Tasting

Our Bourgogne Aligoté first delights the eye with its pale yellow hue, tinged with gold. On the nose, it offers a range of delicious aromas"?white-fleshed fruit, peach, lemon, linden blossom, and sometimes even citrus. The palate is consistently remarkably fresh, featuring saline and iodine notes, alongside a fruity acidity that ensures a lovely length.

Food and wine pairing

This Bourgogne Aligoté is the perfect companion for a convivial gathering. It is equally well-suited to the dining table; paired with seafood or oysters, it elevates their briny, saline notes, and it also complements fish or shellfish beautifully.

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