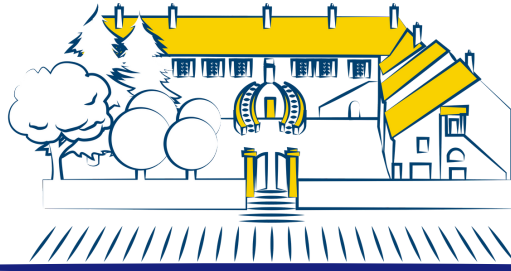


DOMAINE DE L'ÉVÊCHÉ



BOURGOGNE ALIGOTÉ

2022

GRAPE VARIETY

Aligoté

TERROIR

AOC : Bourgogne Aligoté

"Climat" En Reviller located in St Denis-de-Vaux

Clay-limestone soil on hillsides enclosed by dry stone walls.

Surface area: 0.25 ha

Average age of vines: 35 years

WINEMAKING AND AGEING

Harvest date: 8 September 2022.

Mechanical harvest with sorting, light pressing then cold settling.

Alcoholic fermentation and ageing in stainless steel vats.

100% malolactic fermentation.

Filtered and bottled on 22 March 2023.

Alcohol content: 12%.

TASTING

With its pale gold colour, notes of white flowers, nettle and honeysuckle make up an elegant, enveloping and reassuring fragrance. On the palate, it is generous and crisp, with a fine balance. Its finish of bitter almond, slightly sour and greedy, is like a caress. This is a charming Aligoté with a real presence.

SERVING IDEAS

As an aperitif with tapas, a meal of mussels, a Savoyard cheese fondue.

Ideal temperature: 12°C.

To be enjoyed until 2028.

