



# BOURGOGNE ALIGOTE



**Domaine Gille Bourgogne Aligoté** is harvested manually. We gently stir the juice respecting slow fermentation. This natural process allows the wine to reveal zest and freshness. Honoring respectful winemaking philosophy we do not add yeast or chemical products.

## TERROIR

Location: Comblanchien *Les Chênes*

Vineyard: Clay and limestone – 10,000 vines/hectare – yield 60hl/ha

Training: Ploughing, guyot pruning, free of pesticides and herbicides

## TASTING NOTES

Temperature: Best served between 6°C and 8°C (46°F – 53°F)

Colour: Pale gold with green

Nose: Light and fresh with notes of grapefruit, and hints of citrus.

Mouth: An attractive balance between minerality and viscosity with a touch of tropical fruit.

Potential: 5 years

## PARING

Enjoyed mixed with Cassis or as is to refresh the palate. Aligoté is refreshing with garlicky and fish dishes.

✓ Alcohol:	<b>12%</b>
✓ Soil:	<b>Limestone and clay</b>
✓ Grapes:	<b>100% Aligoté</b>
✓ Appellation:	<b>Bourgogne Aligoté</b>

## Domaine GILLE

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