

# BOURGOGNE ALIGOTÉ

## CLOTILDE DAVENNE

A Burgundy grape variety, Aligoté was introduced to the Yonne Valley in the 17th century. It is in this terroir, combining Kimmeridgian subsoil and a semi-continental climate, that it best expresses all its qualities.

### *Location*

Yonne Valley, on the slopes of the hills surrounding the village of Saint-Bris-le-Vineux.

### *Soil*

Kimmeridgian clay-limestone, dating from the Upper Jurassic period.

*Grape Variety*  
100% Aligoté

### *Vinification and Aging*

After being harvested at optimal ripeness, the grapes are destemmed, sorted, and pneumatically pressed. Vinification is carried out in stainless steel vats. Spontaneous fermentations are controlled at low temperatures and are completed 100%. The wine is aged on lees for 8 to 12 months before fining, filtration, and bottling.

### *Tasting Notes*

Golden, clear, and brilliant color. A lively nose with aromas of white flowers (acacia, hawthorn), green fruits, and stone fruits (peach). On the palate, a mineral attack accompanied by a lovely iodized acidity typical of the terroir complements a fruity body with aromas of stone fruits (peach, vineyard peach) and white flowers (acacia, hawthorn). A round, elegant wine with a refreshing finish.

### *Pairing*

Ideal as an aperitif, this Aligoté pairs perfectly with gougères, tapas, and charcuterie plates, while its iodized notes enhance your seafood platters.

