

DOMAINE VINCENT BOUZEREAU

BOURGOGNE ALIGOTÉ WHITE

This Aligoté is produced from two parcels : an old one planted 70 years ago inherited by Vincent ; a second one which is the first parcel Vincent purchased when he started his activity in the 1990's. Aligoté is an ancient Burgundian grape varietal. The wine is dry and fruity, and must be drunk when it is young in order to keep its typicity.



THE DOMAINE

Presentation : Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

Size of the property : approximately 10 hectares

THE VINE

Grape varietal : Aligoté

Vineyard location : in the plain of Meursault.

Soil type : Clay-limestone

Average age of the parcels : 70 years and 30 years old

Viticultural methods : The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

VINIFICATION AND AGEING

Vinification : Vinification takes place in stainless steel tank to keep the fruit and freshness of the wine, and in oak barrels for the oxygenation. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage,

Ageing : The wine is bottled after 1-12 months of aging. Filtration if necessary according to the vintage. Bottling at the domaine.

The barrels : 50% oak - 50 % stainless steel tank

THE WINE

The association with blackcurrant cream gives the famous « Kir ». You will as well have this delicious Aligoté for aperitif or every-day meal.

Tasting note : Lively and fruity wine, with aniseed scents ; the mouth is supple with citrus notes.

Ageing potentiel : Drink within 2 years to keep the freshness.

Serving temperature : 11°C-12°C

Wine pairing : you can have this Aligoté with your every-day meals. It goes also perfectly with oysters, delicatessen and fish.