



DOMAINE

Les Guignottes

BOURGOGNE ALIGOTÉ

Cépage : 100% Aligoté

Température de service : 10-12°C

Potentiel de garde : 3-6 years

Location and Terroir

At the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Bourgogne Aligoté Domaine Les Guignottes is situated in the commune of Buxy and covers 1 hectare.

Vinification / Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place entirely in stainless steel tanks. Aging lasts for about 12 months before bottling.

Tasting Notes

Our Bourgogne Aligoté first delights the eye with its pale yellow, slightly golden robe. On the nose, it offers a range of delicious aromas of white-fleshed fruits, peach, lemon, linden, and sometimes even citrus. The palate is consistently refreshing, with iodine and saline notes, complemented by fruity acidity, ensuring a lovely length.

Food Pairing

This Bourgogne Aligoté is the ideal companion for a convivial moment and equally enjoyable at the table. With seafood and oysters, it will enhance its iodine and saline notes. It also pairs well with fish and crustaceans.