### **D**OMAINE

## **D**ESERTAUX - **F**ERRAND

Grands Vins de Bourgogne

### **BOURGOGNE ALIGOTE**

# APPELLATION OF ORIGIN (AOC) CONTROLLED REGIONAL

### AREA:

0 Ha 90

#### PRODUCTION:

4000 bottles marketed

#### **GRAPE VARIETIES:**

Aligoté

#### **AGE OF THE VINES:**

5 to 30 years



#### VINIFICATION:

The harvest is pressed upon its arrival at the Winery after a simple crushing. Then a natural clarification by settling, the grape is inoculated with indigenous yeasts (obtained from the bottom of the tank) so that alcoholic fermentation takes place in the best conditions. Breeching (6 to 8 months) only in tanks guaranteed freshness and vigour of the Aligoté.

#### **WINE PAIRING:**

Bourgogne Aligoté is one of the essential components in the development of the Burgundian aperitif: Kir. You can also enjoy this bright white, fruity wine with seafood or charcuterie.

