

# A.O.P. BOURGOGNE ALIGOTE

## NICOLAS LEMAITRE SELECTIONS



**GRAPE VARIETY** 100% Aligoté

### TERROIR

Sol : Clayey limestone  
Altitude: 220 meters  
35-year-old vines  
Exposure: Southeast

### WINE MAKING

Hand-picked to preserve the integrity of the grapes during vinification. Semi-carbonic fermentation is short (8 to 10 days)  
Aged in stainless steel vats.

**ALCOHOL CONTENT** 13% vol.

### TASTING NOTES

Pale gold color



White flowers (hawthorn, acacia), aromas of fruit such as peach and pear



A lovely minerality, a fresh, charming Aligoté with a tangy finish.



### FOOD AND WINE PAIRINGS

Fresh asparagus, pan-fried mushrooms, creamy dishes and also fish and white meats.

Ageing potential : 5 to 7 years

Serving temperature : 10° to 12°C

### PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles