



Wine: Bourgogne Aligoté
 Domaine R. Dubois & Fils
 Vintage: 2011
 Grape: 100% Aligoté
 Alcohol: 12%

Vinification & maturing

The grapes harvested with machines are pressed in order to extract the juice, which is thereafter placed in a vat to a static racking of the must. The clear juice is lodged in barrels and in vats where it will be sowed in yeast to start the alcoholic fermentation. The temperature of fermentation is maintained between 16 and 19°C in order to obtain aroma of youth. After 10 days of fermentation, the wine is racked and put in cellar. The wine stays in the cellar during 12 months where it undergoes a second fermentation - malolactic fermentation - which allows a stabilizing of the wine structure.

Tasting notes

A dry white wine, gold colour with green gleam. This wine tastes fresh soft with good balance between fruity and acidity. It has a long aroma persistent and fine.

Food pairing

Use it with blackcurrant and make the famous aperitif Kir: 1/3 blackcurrant and 2/3 aligoté. Fish based dishes (raw marinated fish) as well as shells. Delicatessen will also go fine. Goat cheese will match particularly well.

Serving temperature

9-10°C

(Indeholder sulfitter)

