



## CLIMAT & TERROIR

Planted near Marsannay-la-Côte village, our parcel of Aligoté gives friendly white wines.

**Operated vineyard surface:** 13.95 ares

**Appellation:** Bourgogne

**Soil:** clay-limestone

**Grape variety:** Aligoté

**Exposure:** East/South-East

**Location:** bottom of the hillside

## VINIFICATION & AGEING

**Harvest:** manual harvest followed by a manual sorting

**Vinification:** after a pneumatic pressing of the whole grapes and twelve hours of static clarification, the berries start their alcoholic fermentation at a low temperature.

**Ageing:** in new oak barrels (20%) as well as in oak barrels of one to four years, on its lees with regular push downs.

**Time of ageing:** 6 months in oak barrels then 1 month in a tank

## TASTING

Fresh palate with citrus aromas. Finish revealing vivacity.

**Food & wine pairings:** Snails, grilled andouillette

**Cellaring potential:** from 3 to 5 years

