





## **CLIMAT & TERROIR**

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

**Operated vineyard surface:** 13.95

ares

**Appellation:** Clos de Vougeot

Grand Cru

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

