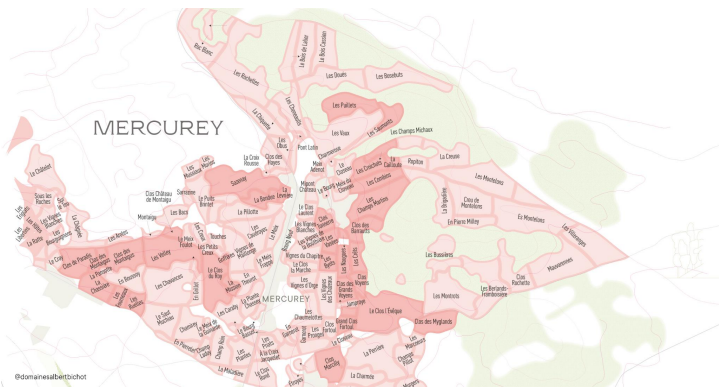


BOURGOGNE ALIGOTÉ "CHAMP RENARD" DOMAINE ADÉLIE



LOCATION
Bourgogne

VARIÉTAL
Aligoté

TERROIR

Clayey soil lightened by a high proportion of silt and sand
Surface area of the vineyard : 2,08 ac
Age of vines : 25 years old



PRESENTATION

Bourgogne Aligoté is an appellation produced throughout Burgundy though it is mostly found in the vineyards around Auxerre, the Côte Chalonnaise and the Hautes Côtes de Beaune and Nuits.

Domaine Adélie's 'Champ Renard' vineyard is located at the entrance of the village of Mercurey. In terms of winemaking, it is vinified in the same spirit and using the same traditional methods as for our Chardonnay grapes.

VINIFICATION/AGEING

Alcoholic fermentation: 60% in thermoregulated stainless steel vats and 40% in oak barrels.

Aging on fine lees: 60% in stainless steel vats and 40% in oak barrels for 6 months, then 100% in stainless steel vats for 3 to 4 months.

TASTING

The Aligoté grape lends this wine its fresh character redolent of citrus fruit, apple, lemon and almond notes along with scents of white flowers. Partial oak-barrel ageing lends roundness and consistency while preserving all of this wine's freshness.

SERVING

Serve between 9 and 11°C (48 to 52°F).

To be enjoyed within 3 years to fully appreciate its fruitiness.

FOOD PAIRINGS

As an aperitif

Grilled fish and seafood platters

Salads and vegetarian dishes

QUOTES

Jasper Morris: 87/100 (2021)

Tim Atkin: 89/100 (2020)

Wine Enthusiast: 88/100 (2019)

