

CHÂTEAU D'ETROYES



Depuis 1720

BOURGOGNE Aligoté 2018



GRAPE VARIETY: Aligoté

SOIL: Clay

EXPOSURE: East, southwest

AVERAGE AGE OF VINES: 52 years old

SURFACE: 2,05 hectares – 5,07 acres

WINEMAKING: Pneumatic pressing.
Fermentation in temperature-controlled vats.

MATURING: In vat.

TASTING NOTES: Pale gold color with green highlights. Expressive, straight and frank nose. Beautiful liveliness in the mouth which enhances the aromas of lemon and grapefruit. Chiselled finish. Beautiful typicality.

WINE AND FOOD PAIRING: Shellfish, snails, delicatessen.

SERVING TEMPERATURE: 10-12°C – 50-54°F

AGEING POTENTIAL: 1 to 2 years