



## CHÂTEAU D'ÉTROYES

# Bourgogne



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ALIGOTE  
2018

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**GRAPE VARIETY:** Aligoté

**SOIL:** Clay

**EXPOSURE:** East, southwest

**AVERAGE AGE OF VINES:** 53 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:** Aperitif, deli meats, shellfish and crustaceans, cheese dishes, fresh cheeses.

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

**AGEING POTENTIAL:** 1 to 2 years