



CHÂTEAU D'ÉTROYES

Bourgogne



**ALIGOTE
2021**

GRAPE VARIETY: Aligoté

SOIL: Clay

EXPOSURE: East

AVERAGE AGE OF VINES: 32 years old

SURFACE: 1,20 hectare - 2,96 acres

HARVESTING DATE: September 29, 2021

WINEMAKING: Pneumatic pressing. Slight settling. Alcoholic fermentation in stainless steel vats thermoregulated at low temperature (12° to 14°C) to allow a great aromatic complexity. Complete malolactic fermentation.

MATURING: In vat.

TASTING NOTES: Light golden colour. Clear and clean nose. Lively palate with citrus, lemon and ginger notes.

WINE AND FOOD PAIRING: Aperitif, deli meats, shellfish and crustaceans, cheese dishes, fresh cheeses.

SERVING TEMPERATURE: 12-14°C - 54-57°F

AGEING POTENTIAL: 1 to 3 years