

ALIGOTE 2015 CHATEAU DE MELIN (organic)

Built in 1551 by the Rozereau family, the Château de Melin was later bought by Brunet Monthelie, who, in the late XVIIth century, expanded the Château notably by building a second building opposite the first, flanked by wings set at right angles, thus connecting the two buildings. It was in 1999 that the property was acquired by its present owners, Hélène and Arnaud Derats, who undertook the complete restoration of the Château. During this same period, they acquired the family winery, which includes 22 hectares of vineyards located in Côtes de Beaune and Côtes de Nuit regions.

TERROIR

calcareous Argilo

AGING

Stainless steel vat

ALCOHOL

12.5 %

GRAPE VARIETY

100 % Aligote

WINEMAKING

Alcoholic fermentation then malolactique
in stainless tank during 8 months

SERVICE TEMPERATURE

11°C - 13°C

HOLDING AND PRESERVATION

within 3 Years

TASTING NOTES

This wine is dry; its fresh and frank aromas remind grapefruit.
It leaves a nice aromatic persistency in mouth.

FOOD PAIRING

For outstanding as a pré-dinner drink, mixed with blackcurrant liquor, it becomes the famous KIR. It agrees perfectly with grilled fishes. Its liveliness resists well to the iodine of oysters as to the steams of goat's cheese.

