

Aligoté 2016

NUITON BEAUNOY

Nuiton-Beaunoy is, above all, the history of the pioneer winegrowers of the Hautes-Côtes de Nuits and Hautes-Côtes de Beaune. They worked unceasingly and side by side to develop the art of vine cultivation and wine production in the valleys that sustained human activity and that connect with the slopes of the Côte d'Or. From North to South and from East to West, the associated winegrowers of the "Cave des Hautes-Côtes", under the banner of Nuiton-Beaunoy lovingly craft wines to reveal the expression of the extraordinary patchwork of vineyard parcels found in the Côte d'Or.

TERROIR

Limestone

WINEMAKING

Temperature controlled vinification and aging on the lees in stainless steel vats.

GRAPE VARIETY

100% Chardonnay

ALCOHOL

13%

SERVICE TEMPERATURE

10-12°C

TASTING NOTES

Pale golden colour with silver glints. Alluring bouquet with citrus notes (lemon) and exotic fruit (pineapple). Full of life and energy, the taste is very appealing due to the freshness.

FOOD PAIRING

Bourgogne Aligoté is very good to pair with Crudités, Mussels, Salads, Snails (with garlic), Trout (fresh)

