

# BOURGOGNE ALIGOTÉ

## MAISON ALBERT BICHOT, BOURGOGNE



**LOCATION**  
Bourgogne  
Bourgognes

**VARIETAL**  
Aligoté

**TERROIR**  
Calcareous clay soil

### PRESENTATION

Bourgogne Aligoté is an appellation produced throughout Burgundy though it is mostly found in the vineyards around Auxerre, the Côte Chalonnaise and the Hautes Côtes de Beaune and Nuits.

The majority of our grapes come from carefully selected terroirs that yield fresh, mineral wines.

### VINIFICATION/AGEING

Alcoholic fermentation and aging on fine lees in stainless steel vats for 8 months.

### TASTING

Fresh nose featuring scents of white flowers and fruit (apple, pear, lemon...) underscored by a touch of minerality. This wine is fresh and lively on the palate, featuring nice balance and a lovely, refreshing finish.

### SERVING

Serve between 9 and 11°C (48 to 52°F).

To be enjoyed within 2 years to fully appreciate its fruitiness.

### FOOD PAIRINGS

As an aperitif  
Grilled fish and Seafood platters  
Salads and vegetarian dishes

### QUOTES

Wine Spectator: 89/100 (2021)

Wine Spectator: 87/100 (2019)

Wine Spectator: 86/100 (2018)

