

#### WHITE WINE

## - Bourgogne Aligoté



#### **Cépages** 100 % aligoté

#### **Terroir**

Clay-Limestone facing southeast



## **Viticulture**

These vines have been cultivated for several generations using organic agriculture. We pay attention to the earth, the sky and the fruit of our vines, without any use of synthetic chemical products. Hand harvested in small boxes.

Avg. Age of Vines: 60 years.

Avg. Harvest per Hectare: 55 Hl. per Ha.

#### **Vinification**

Harvest pressed and uncorked in the cold



## **Aging**

In tank

#### **Annual Avg. Production**

1500-2000 750ml bottles. Small amt. of Magnums



## **Tasting Note**

Pale gold colour, limpid Nose of citrus, floral and pineapple Straight and fruity

Serve upon 8 to 10° (en F?)

## Aging potential

Serve upon release and up to 3 years of vintage year



# Pairing ideas . Snacking and cheese

- . Whelks
- . Snails
- . Sardines

#### Please contact us for distribution and prices

**DOMAINE DE LA LUOLLE** 

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