



Bourgogne aligoté



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of Bourgogne.

The *appellation* BOURGOGNE ALIGOTÉ is restricted to white wines grown from the *Aligoté* grape anywhere in the Bourgogne region.

Producing communes:

- Department of Yonne: **54 communes.**
- Department of Côte-d'Or: **91 communes.**
- Department of Saône-et-Loire: **154 communes.**

TASTING NOTES

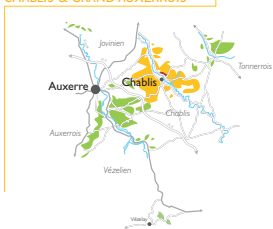
Bourgogne aligoté is a delicious **white** wine that is young, stylish and is a little different. It is pale gold in color and offers a well-balanced taste, and ranges from a fruity bouquet with notes of apple and lemon to a more floral palette. In the mouth, this vibrant wine tickles the taste buds.

SERVING SUGGESTIONS

Although Bourgogne aligoté is traditionally associated with drinking Kir, the local Bourgogne specialty of white wine mixed with *crème de cassis* blackcurrant liqueur, it has its own qualities and deserves to be enjoyed in its own right. It is a perfect match for grilled fish, and its liveliness and citrus notes stand up well to the saltiness of oysters and strong goat cheese. Bourgogne aligoté is one of the rare wines that does not overpower salads, tabouleh or steamed vegetables. It is also a worthy companion to traditional local creations such as *gougères* pastries, snails with garlic butter and *jambon persillé*, a terrine of cold ham in parsley aspic.

Serving temperature: 11 to 12°C.

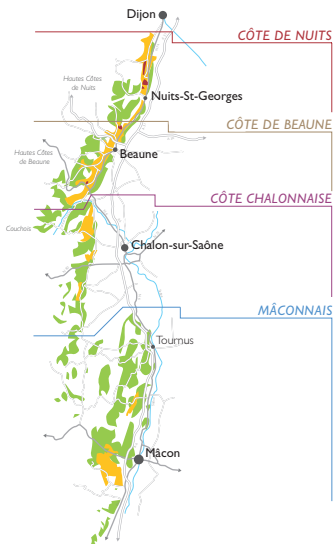
CHABLIS & GRAND AUXERROIS



CHÂTILLONNAIS



- Appellations Grands Crus
- Appellations Villages and Premiers Crus
- Appellations Régionales



LOCATION

The *Aligoté* grape has been grown in Bourgogne since the 17th century and flourishes here. Whether from the Saône-et-Loire, the Côte-d'Or or the Yonne, it faithfully reflects the diversity of its *terroirs*. It was granted its own AOC, Bourgogne aligoté, in 1937.

SOILS

Although it is planted in very different winegrowing areas, the *Aligoté* grape is generally found on limestone soils, often combined with marl or clay. *Aligoté* is also suited to hilly locations and higher altitudes.

COLOUR(S) AND GRAPE VARIETY(IES)

Wines made from the *Aligoté* grape are exclusively white.

Aligoté accounts for 6% of all vines in Bourgogne and has a long history here as one of the two local white varietals along with *Chardonnay*. It is a vigorous vine with larger and more plentiful grapes than *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
1,608.58 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.
105,017 hl. approx.

*In 2011 **5 years average, 2007-2011