

Domaine Michèle & Patrice RION

1, rue de la Maladière - Prémieux-Prissey - 21700 Nuits-Saint-Georges - France

Tel. : +33 (0)3 80 62 32 63 - Fax : +33 (0)3 80 62 49 63

Email : Patrice.Rion@wanadoo.fr - Web site : www.patricerion.com



Bourgogne Aligoté is a light white wine, pale gold with strong hints of green. It exhibits a fresh nose of grapes, green apples and lemon. On the palate, it is lively, with fresh acidity well-balanced by fruit. Of medium length, its nose lingers with a lovely finesse in the mouth.

- Grape Variety :** Aligoté
Alcoholic content : 11.5°
Cases produced : 100
Soil : Argileous limestone
Aging : Large oak barrels
Vine age : 60 years
Vineyard : On Chambolle-Musigny area
Location :

Characteristics : This ancient Burgundian variety produces lively wines with fresh acidity. Our vinification process results in a light, supple wine from these old vines, with fermentation and aging in oak. Its frank taste balances perfectly a delightful mouth-feel.

Storage and aging : Keep cool (around 12C) in a dark place with constant temperatures. Store the bottles on their sides, and drink the wine young, ideally before 4 years. Serve around 9C.

To drink with : Escargots, parslid ham, cold meats.