

Château de Cîteaux
Philippe BOUZEREAU



BOURGOGNE ALIGOTE

PLACE: La Corvée

SURFACE: 0,13 ha

PLANTATION: 1985

GRAPE: Aligoté

KEEPING TIME: 2 to 5 years

GEOLOGY: Small hillside directed due south. Very deep soil.

CULTURE: Ploughing .Phytosanitary control.

WINE MAKING AND AGEING: Pneumatic pressing. Fermentation in tank, low-temperature. Bottling after ageing of 12 months and a light clarification.

TASTING AND SERVICE: Light yellow robe with green tint, limpid and brilliant. fresh nose, opened on flowers, apple, citrus and exotic fruits flavours. Good balance in the mouth. Mineral and lemon final, without excess. Service between 12°and 14°, for aperitif or to taste with snails, parsleyed ham or mussels.