



1678 - BOURGOGNE

HERVÉ KERLANN

Aligoté I.G.P Vieilles Vignes

Crisp & pleasure

The Vineyard

Annual production 5 000 bottles

Grape variety Aligoté

Soil Clayey and silty

Average Vine Age 60 years

Situation Vines are located in Corcelles-les-Arts next to the village of Puligny-Montrachet.

Winemaking

Traditional vinification. Pressing, cold settling, fermentation at 18°C in stainless steel tanks with a controlled temperature.

Ageing The wine stays in stainless steel tanks to preserve its freshness. With one pumping over of the lees to give a nourishment to the wine. Once malolactic fermentation is completed, light filtration and light use of SO₂. Bottling is done during the spring after a soft filtration

Tasting Note

Color Green yellow **Nose** Aromatic nose of white fruits **Taste** This crispy and fresh wine has a lovely mineral taste on the finish.

Food matching Sashimi - appetizers - frogs - shellfish - Burgundy snails

Serving Temperature 12°

Old vines revealing the power and complexity of Aligoté

