



1678 - BOURGOGNE  
CHÂTEAU DE LABORDE

# Aligoté IGP Sainte-Marie-La-Blanche Vieilles Vignes

*Crisp & Pleasure*

## The Vineyard

**Annual Production:** 5000 bottles

**Grape Variety:** Aligoté

**Soil type:** Clay, silt and marl

**Average age of the vines:** 60 years

**Location:** The 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 SO<sub>2</sub>. Bottling is done during the spring after a soft filtration.

## Tasting notes

**Color:** Golden yellow with green hints

**Aromas:** Aromatic nose of white fruits and flowers

**Taste:** This crispy and fresh wine has a lovely mineral taste on the finish.

## Food pairing

As an aperitif - sashimi - seafood - oysters

## Serving temperature

10°C - 50°F

*Discover the complexity and power of  
the Aligoté from old vines*



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