



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.



BOURGOGNE ALIGOTÉ

APPELLATION D'ORIGINE CONTRÔLÉE

« *Refreshing and Unique* »

❖ THE TERROIR

The vines are located between the plain of Saône and the hills of the Mâconnais with West to East exposure. Clay-limestone soils, typical of Burgundy and allow the vines to flourish beautifully.

❖ GRAPE VARIETY

Aligoté.

❖ WINEMAKING AND MATURING

Direct pressing. Alcoholic fermentation in stainless steel tank with its temperature-controlled at 18°C.

❖ TASTING NOTES

Bright and clear wine of pale gold colour with hints of green. The intense and fruity nose opens on notes of pineapple and flint, to reveal this subtle and fresh terroir. The attack is aromatic (citrus fruit) while the finish is ambitious.

❖ FOOD PAIRING

Enjoy as a pre-dinner drink with crème de cassis (blackcurrant liquor) with appetizer, or during a meal with a Greek salad or grilled fish.

Serving temperature: 10°C to 12°C.

Mis en bouteille à la propriété

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