

## VIGNERONS DES GRANDES VIGNES

\$18.10

\* Suggested retail price

## Bourgogne Aligoté Les Fossiles 2021

111111	Product code	14168648
\$	Licensee price	\$16.96
iii	Format	12x750ml
•	Listing type	SAQ General listing
Ľö	Status	Available
•	Type of product	Still wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Burgundy
•	Appellation	Bourgogne Aligoté
100	Varietal(s)	Aligoté 100 %
<b>%</b>	Colour	White
4	Sugar	Dry
	Sugar content	1,2
T	Closure type	Cork



An expressive Aligoté with ripe fruitiness, it has notes of citrus and pineapple, underpinned by an astonishing freshness and minerality for a wine of this price.

You will especially appreciate it with goat cheese, mixed salads and lobster dishes.

## **PRODUCT NOTES**

This Bourgogne Aligoté comes from vines planted on limestone, 300 and 400 meters above sea level, between the Saône plain and the Mâconnais mountains, with exposure varying from west to east. The vines have an average age of 30-40 years. It is cultivated while promoting tillage practices, grassing and reasoned farming.

## **PRODUCTION NOTES**

Direct pressing, alcoholic fermentation in thermoregulated stainless steel vats, temperatures controlled at 18  $^{\circ}$  C. Complete malolactic fermentation.





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