



DOMAINE ARNOUX
Vignerons



BOURGOGNE ALIGOTÉ

Surface area	0.47 hectare
Variety	Aligoté
Year of planting	1959 in Chorey-lès-Beaune
Terroirs	deep soil, clay-limestone
Harvest	manual
Vinification	pre-fermentation cold maceration. Débourage, followed by alcoholic fermentation – wild yeast
Maturation	10 months in stainless steel tanks

Tasting

ROBE

pale yellow, slightly golden

NOSE

an array of delicious aromas of fresh, white-fleshed fruit and slightly lemony notes

PALATE

remarkable freshness and liveliness on the palate; notes of iodine and saline, not to mention a fruity acidity that ensures good length

Service

LAYING DOWN

to be enjoyed in its youth

SERVING TEMPERATURE

9–10°C

FOOD AND WINE PAIRINGS

as an aperitif, this wine pairs well with Gougères cheese puffs; drink on its own or add a little blackcurrant cream (kir). Also perfect with snails, a seafood platter, or a charcuterie or fresh goat cheese board