

COTEAUX BOURGUIGNONS BLANC

INTRODUCTION

Our Coteaux Bourguignons is a blend of Chardonnay and the Aligoté from our young vines. This wine is the balanced expression of the fruit of chardonnay and the freshness of aligoté.

TERROIRS

Limestone, pebble and clay hillsides East/South exposure

VINIFICATION & AGEING

Hand-picked, direct pressing of whole clusters, , direct pressing of whole clusters, fermentation with indigenous yeasts, matured with the lees 65% in ovoid vats and 35% in barrels for 10/11 months with regular lees stirring.

TASTING

A flamboyant nose of yellow peach, tangerine and dried stones, fresh and fleshy on the palate with a fine finish of orange peel.

Service temperature: 10/12 ° Cellaring: 2/3 years

KEY INFO

PETIT AIGLE

CHARDONNAY · ALIGOTÉ

COTEAUX BOURGUIGNONS

Boris Champy 2022 VIN DE BOURGOGN Varietal: Chardonnay and Aligoté Appellation: Coteaux Bourguignons Colour: white Certified organic wine (Ecocert)



