

## Bourgogne Aligoté Doré sélection massale

THE RENAISSANCE OF AN OLD BURGUNDIAN GRAPE VARIETY



### TERROIRS

We cultivate different plots in the heights of Hautes Cotes above 400 meters in altitude and assemble them to create this wine. Its complexity comes from the great diversity of soils constituted of marl, clay or limestone bedrock. We have the privilege to possess old field selections of "Aligoté Doré" or "Golden Aligoté". Therefore the vines are not very productive but have a very nice maturity. Our old vines give this wine a natural vivacity and fruits aromas.

### VITICULTURE

Traditional low trained vine (10 000 vines per ha with Guyot cane pruning) and lyre (double Guyot pruning)

### WINEMAKING

Hand harvest at optimum ripeness.

Vinifications: in stainless steel and 228 oak barrels.

Long ageing on lees: 12 months in average, without any new oak, then a few months in stainless steel before bottling.

Our wines are unfiltered, unfinned and non-chill-stabilised and may show deposit.

### WINE & FOOD PAIRINGS

The nose develops an aromatic palette which includes citrus fruit, peaches and fresh bread. The palate is smooth and crispy with a lovely mineral vibrancy. This is an easy-drinking Aligoté ... but not without some complexity!

Enjoy as an aperitif with friends, with seafood platter or dry goat's cheeses. Cellaring: 3-5 years.

### KEY INFO

Varietal: 100% Aligoté Doré

Appellation: Bourgogne Aligoté

Color: white

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

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