

DOMAINE DE L'ÉVÊCHÉ



*Coq Gaulois,
dessin Robert Joussier 1914*

BOURGOGNE ALIGOTÉ 2024

G RAPE VARIETY

Aligoté

T ERROIR

AOC : Bourgogne Aligoté

"Climat" : En Reviller located in St Denis-de-Vaux

Clay-limestone soil on hillsides enclosed by dry stone walls.

Surface area: 0.25 ha

Average age of vines: 35 years

W INEMAKING AND AGEING

Harvest date: 21 September 2024.

Mechanical harvest with sorting, light pressing then cold settling.

Alcoholic fermentation and ageing in stainless steel vats.

100% malolactic fermentation.

Filtered and bottled in August 2025.

Alcohol content: 12%.

T ASTING

A spring-like fragrance reveals notes of white flowers, citrus fruits, Menton lemon and bergamot. Its attack is chiselled and fleshy, then gives way to a very fine crispy tension that crackles on the palate, like the crunchy base of a cake. Fresh and thirst-quenching, the air reveals fruit, roundness, creaminess and amplitude. Everything is in its rightful place!

S ERVING IDEAS

As an aperitif with tapas, a meal of mussels, a Savoyard cheese fondue, various cheeses

Ideal temperature: 12°C.

To be enjoyed until 2028.

