

DOMAINE DE L'ÉVÊCHÉ



*Coq Gaulois,
dessin Robert Joussier 1914*

BOURGOGNE ALIGOTÉ 2025

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: 6 September 2025.

Mechanical harvest with sorting, light pressing then cold settling.

Alcoholic fermentation and ageing in stainless steel vats.

100% malolactic fermentation.

Filtered and bottled on 10 August 2026.

Alcohol content: 12,5 %.

T ASTING

Highly expressive and fragrant, its tangy notes of fresh nettle and sweet mint evoke a springtime atmosphere. The wine is very precise, with that slightly biting character typical of Aligoté; it's as if you're crunching into the peel of a citrus fruit. Yet, it is both creamy and almost crisp, with lovely length; a hint of saltiness on the finish adds elegance and fullness.

S ERVING IDEAS

As an aperitif with tapas, cold meats, cold starters, terrines or vegetable tarts, and a selection of cheeses.

Ideal temperature: 12°C.

To be enjoyed until 2029.

