



## Bourgogne Aligoté Terroir Valotte

**Parcels:** Côte Chalonnaise, commune of Valotte in Chassesey-le-Camp

**Cépage:** Aligoté

**Type of soil:** clay-limestone

**Winemaking Process and Aging :**

Grapes are hand-harvested and then pressed. Short aging before bottling by gravity and according to the lunar calendar in the following spring.

**Tasting :** Mineral notes to be enjoyed in its youth.

**Ideal temperature to drink:** 14 to 16°C

**Aging:** immediately to five years