



CHABLIS
JEAN COLLET
& FILS

BOURGOGNE ALIGOTÉ



Soil type:

Bourgogne Aligoté is an appellation produced throughout Burgundy. Our Aligoté vine is planted on slopes on clay-limestone soils. Located around the village of Irancy in the Grand Auxerrois, southwest of Chablis.

The soils are cultivated following a sustainable agriculture approach where we avoid the use of polluting weed control products, prioritizing mechanical soil cultivation, such as plowing.

Winemaking process:

Harvested at over-ripeness. Pneumatic pressing and static cold settling. Spontaneous alcoholic fermentation and aging on fine lees in thermoregulated stainless steel tanks for 9 months.

Tasting :

Delicate citrus and ripe stone fruit notes with a flinty, smoky minerality. Fresh and nervy, this wine is well-balanced with a refreshing and persistent finish. Sip it with seafood or mild cheeses. It pairs perfectly with grilled fish.

Best enjoyed at 10-12°C.

This wine may be laid down for 1 to 3 years.

