



SYLVAIN DUSSORT
VITICULTEUR A MEURSAULT-FRANCE

BOURGOGNE ALIGOTE



Varietal	100% aligoté
Color	White
Production Region	Burgundy – Côte de Beaune
Specific location	MEURSAULT Appellation d'Origine Contrôlée



This wine, made from plots located in the village of Meursault and its surroundings, is grown on clay soils over gravel. This Aligoté is atypical and does not have the vivacity usually found in this wine; you might say it's closer to a Chardonnay; rounded, rich, with very gentle acidity.

The vines vary from 35 to over 80 years old, and harvesting is done by hand.

The wine is aged in vats on the lees to preserve all the fruit. It is bottled after 10 to 12 months. This wine should be drunk young (1 to 3 years) to appreciate its floral, fruity bouquet.

It will accompany well-seasoned or spicy dishes, such as local specialties of gougères, Burgundy snails and jambon persillé.

Burgundy Aligoté served with a splash of crème de cassis is the classic white wine used to make kir, the traditional local aperitif.