



MAISON
Albert Brenot
DEPUIS 1849



The Aligoté grape variety has been known in Burgundy since the 17th century. It flourishes there wonderfully. This grape variety has benefited from the Bourgogne Aligoté appellation since 1937.



Aligoté



Mechanical grape harvest.
Wine making under controlled temperatures. Pneumatic press.



Maturation in stainless tanks for 9 months in our fresh cellars.



Mainly made up of chalky soils.

TASTING

This Bourgogne Aligoté proposes a pretty fine nose, which surprises with its pleasant and perfumed aromas (white flowers, lemony freshness, white peach). In the mouth one is seduced by an unusual elegance for the appellation. Delicacy, nice balance and good length are the basis of this charming wine.



To drink young.
Temperature of service: 13-14°C.



This Bourgogne Aligoté goes perfectly with grilled fish, meats and of course with goat cheese. This is one of the few wines to accompany salads, tabbouleh or steamed vegetables.