



Caves Baptiste Bienvenu



Bourgogne Aligoté

[A gourmet and fruity wine that will seduce you with its citrus notes.]



Terroir

Regional Appellation of Burgundy: Bourgogne Aligoté.

Harvested from the vineyards of Côte renversée and the Grande Côte.

Our Aligoté vines are cultivated in the village of Irancy, nestled 15 km away from Auxerre in a valley adorned with vineyards and cherry trees.

Our terroir consists of a clay-limestone composition, with varying proportions of limestone found within the clay.

The clay-limestone terroir originates from Kimmeridgian terrain, dating back to the Jurassic period, situated in the geological region of Aube.

Surface area

The total planted area of the Irancy vineyard is 200 hectares. We harvest 2 hectares to produce our Bourgogne Aligoté.

Annual production

About 13,000 bottles of Bourgogne Aligoté.

Grape variety

White wine made from 100% Aligoté grape variety.

Average age of the vine

10 years

Work of the vine

We employ the simple Guyot pruning technique for these vineyard plots. The grapes are harvested when they reach full maturity.

As for sustainable cultivation practices, we prioritize mechanical soil maintenance throughout the year to prevent the need for chemical weed control.

Vinifications

The grapes undergo direct pressing. The vinification process occurs in two stages within thermo-regulated stainless steel tanks: first, a cold fermentation takes place for a duration of 5 days, followed by an alcoholic fermentation that lasts between 1 to 2 months.

Ageing

100% in stainless steel tank for 6 months.

Character of the wine

With a fair taste, this young, energetic and gourmet wine will stimulate your taste buds. To drink now or to keep from 2 to 3 years.

Robe

A golden and luminous dress with brilliant green reflections.

Nose

A nose with a delicious citrus scent.

Taste

A fruity and tangy palate with notes of apples and lemon. The texture as a whole is lively and consists of a superb acidity very pleasant in the face of an aromatic power.

Food and wine pairings

It will be the ideal companion for your aperitifs and will go perfectly with your seafood, oyster or white meat platters.

Service

Serve between 11 and 13 degrees. Alcohol content: 13%.

Container available for sale

75 cl

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION