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## BOURGOGNE ALIGOTE

**REGION :** Mâconnais  
**ORIGIN :** Bourgogne – France  
**GRAPE VARIETY :** 100 % Aligoté  
**CLASSIFICATION :** Bourgogne Regional Appellation

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### TERROIR CHARACTERISTICS

This Bourgogne Aligoté is exclusively produced from Cave de Lugny vineyards, all based around the village of Lugny, and is then vinified in our St-Gengoux-de-Scissé winemaking facility.

Shallow soil made of limestone - South-South East facing slopes

Average vine age : 25 years

Cave de Lugny is approved in Sustainable Wine growing since February 2015.

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### VINIFICATION AND MATURATION

Grapes are mechanically harvested then pressed in a pneumatic press

The alcoholic fermentation is carried out in temperature controlled stainless steel vats (constant temperature of 16 to 18°C)

The malolactic fermentation is completed at 100%

The wine is matured with its lees in stainless steel vats then bottled in traditional Burgundy bottles.

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### TASTING NOTES

**VISUAL :** clear and shiny golden yellow

**NOSE :** lively notes of fruits and citrus

**PALATE :** fresh, thirst-quenching and easy-to-drink, this white wine can also be enjoyed with red fruits cordials ("crème de cassis").

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### SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, petits fours
- Fish, seafood, poultry
- Goats' cheese

Our suggestion : Mussels with cream and herbs

Ready to drink ; this wine can age up to 2 years according to the vintage

