

DOMAINE ROUX

\$28.14

* Suggested retail price

Bourgogne Aligoté 2018

 Sustainable

	Service fees	\$4.14
	Product code	14693557
	Licensee price	\$24.00
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Appellation	Bourgogne Aligoté
	Classification	Not applicable
	Varietal(s)	Aligoté 100 %
	Colour	White
	Sugar	Dry
	Closure type	Cork
	À boire	3-6 years according to the vintage year.

ABOUT THIS WINERY

Established in the village of saint-aubin in the côte d'or, our family has been cultivating vines since 1885. The vineyard area stretches over more than 70 hectares, throughout 14 villages in the côte de beaune, côte de nuits and côte chalonnaise. Respecting the soil and nature, we highlight the purity of our fruits to reveal the unique character of our single vineyards.

TASTING NOTES

Bourgogne Aligoté is fresh. It is companionable, well-fruited, and pale gold in colour. Its bouquet is of flowers (hawthorn, acacia) or fruit (apple). In mouth this tender, melting wine tickles the taste buds and finishes on notes of hazelnut. Outstanding as a pre-dinner drink, it is perfect match for grilled fish. Its liveliness and its citrus notes stand up well to the saltiness of oysters and to strong goat's cheese. More simply, Bourgogne Aligoté is one of the rare wines that does overpo...

PRODUCT NOTES

The Aligoté grape has been known in Burgundy since the 17th century. It does marvelously well here. Official granting of the AOC Bourgogne Aligoté dates back 1937. Though planted in widely diverse wine-growing districts, the Aligoté is generally found on soils with a limestone base, often combined with marls or clays. Bourgogne Aligoté is also well-suited to hilly locations and higher altitudes. This is the case at Domaine Roux as a large part is produced in an area called "Vollon", lo...

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PRODUCTION NOTES

Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield:
45-50 hectolitres per hectare. Handpicked harvest. Traditional fermentation in
stainless steel vats. Maturation during 6-8 months on fine lees.



DOMAINE ROUX
SAINT-AUBIN, BOURGOGNE, FRANCE

