



# BOURGOGNE ALIGOTÉ

Liveliness and fruit



## PRESENTATION

Vineyards planted at the foot of the high-lying limestone hillsides in Chassagne-Montrachet.

## VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

## VINIFICATION

Harvesting of very old vines by hand, direct pressing of whole bunches, fermentation with indigenous yeasts, aged 50% in vats on the lees and 50% in oak barrels for 10-11 months, light filtration or light fining before gravity-fed bottling.

## TASTING & PAIRING

Clean and lively on the nose, the palate shows a lovely tension and floral aromas. Suggested food pairing: warm oysters or pikeperch with confit shallots.

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## KEY INFO

Region: Bourgogne

Varietal : Aligoté (massal selection)

Colour: white

*Frédéric Leprince*  
HAUTES-CÔTES BOURGOGNE

Winery and tasting (by appointment)  
7 Grande Rue, 21 190 NANTOUX  
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