



1678 • BOURGOGNE

CHÂTEAU DE LABORDE

Aligoté IGP Sainte-Marie-La-Blanche Vieilles Vignes 2018

Crisp & Pleasure

The Vineyard

Annual Production: 5000 bottles

Grape Variety: Aligoté

Soil type: Clay, silt and marl

Average age of the vines: 60 years

Location: The vines are located in Corcelles-les-Arts next to the village of Puligny-Montrachet.

Winemaking

Traditional vinification. Pressing, cold settling, fermentation at 18°C in stainless steel tanks with a controlled temperature.

Ageing

The wine stays in stainless steel tanks to preserve its freshness. With one pumping over of the lees to give a nourishment to the wine. Maloactic fermentation completed. Bottling is done during the spring after a soft filtration.

Tasting notes

Color: Golden yellow with green hints

Aromas: Aromatic nose of white fruits and flowers

Taste: This crispy and fresh wine has a lovely mineral taste in the mouth with apricot and yellow peach hints on the finish.

Food pairing

As an aperitif - sashimi - seafood - oysters

Serving temperature

10°C - 50°F

*Discover the complexity and power of
the Aligoté from old vines*



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