

Domaine Cluzeaud



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Appellation: Bourgogne Aligoté

Place: In Rénon

Variety of grape: 100 % Aligoté

Picking: by hand

Vinification: The grapes are taken from the vine to the estate in crates. After sorting, the clusters of grapes are lightly pressed. Pressing is carried out in accordance with generations of pure Burgundy tradition using a top-quality vertical hydraulic hand press. Alcohol fermentation is carried out in a stainless steel vat for about 8 days and then the wine is racked.

Ageing: ageing is in oak barrels (10% new barrels) for a period of 12 months in our cellars with part in stainless steel vats (malo-lactic fermentation). Bottling takes place on the estate.

Keeping potential: from 3 to 5 years

Should be served with: aperitif, starters, fish, white meat.

Serving temperature: 8° to 12°C.

Description of the wine: pale yellow with hints of green.

The fresh nose is to be noted with aromas of freshly cut citrus fruits.

Lively on the palate, extremely fresh with a slightly acidulous character and good aromatic persistence.



GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune