

**Florence Cholet Bourgogne Aligote**  
**Domaine Florence Cholet**  
**France - Burgundy - Bourgogne Aligote**

Full, well-balanced, mineral, with a hint of flint aromas. Lemon and lime flavors.

The parcels are located in Puligny Montrachet and Pommard.



## Specifications

<b>Appellation</b>	Bourgogne Aligote
<b>Wine Type</b>	White
<b>Varietals</b>	100% Aligoté
<b>Age of Vines</b>	Average 80 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Marls and Limestone
<b>Vinification</b>	After the hand-picked harvest, long and progressive pressing enables to best of the juices. The static racking which lasts for 12 hours helps to clarify the must which is directly put into the oak barrels for the further alcoholic fermentation. Wine is aged for 12 months in a mix of French Oak Barrels and Stainless Steel tanks. ML fermentation completed.
<b>Production</b>	90 (9-liter cases)
<b>Pairings</b>	Oysters, shrimps and grilled fish.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03191 7
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03191 4
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	35
<b>Layers/Pallet</b>	6
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 30.00 USD 750mL Bottle