

## Cellier du Chateau de la Chaume Bourgogne Aligote

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#### France - Burgundy - Bourgogne Aligote

Aligoté is a grape variety that adapts very well to different types of soils. The color is a pale gold yellow; this wine is clear and young. This a gourmet wine and surprising by his energy, offering acid and fruit hints.

### Specifications

<b>Appellation</b>	Bourgogne Aligote
<b>Wine Type</b>	White
<b>Varietals</b>	100% Aligoté
<b>Age of Vines</b>	Average 15 years
<b>Soil type</b>	Clay and chalk
<b>Vinification</b>	Hand harvested. Full cluster pressing. Cold settling during 24 to 48 hours. Alcoholic fermentation in stainless steel in temperature controlled stainless steel tanks. > A very small part of the wine is aged in barrels for a few months.
<b>Pairings</b>	Grilled fish, asparagus, white meat in sauce.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 03150 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03150 1
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	55
<b>Layers/Pallet</b>	11
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 24.99 USD 750mL Bottle