

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

Appellation	Bourgogne Aligote
Wine Type	White
Varietals	100% Aligoté
Age of Vines	Average 80 years
Agricultural Practices	Sustainable
Soil type	Marls and Limestone
Vinification	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.
Production	90 (9-liter cases)
Pairings	Oysters, shrimps and grilled fish.

Codes, Weights and Measures

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