

**DEPUIS 1750 – BOUCHARD AÎNÉ & FILS – VIN DE
BOURGOGNE - PRODUCT OF FRANCE – BOURGOGNE
ALIGOTÉ – APPELLATION D’ORIGINE CONTROLÉE –
BEAUNE – FRANCE – 100% ALIGOTÉ RÉCOLTE 2008 12 %**

*Élevé et mis en bouteille dans la région de production à E69430 par
Bouchard*

Aîné & Fils – Éleveur – Négociant à Beaune – France.

VISUAL ANALYSIS: limpid, straw yellow with greenish reflexes, quite flowing

OLFACTORY ANALYSIS: hazelnut, peanut, lemon, vegetable note, wet groundyellow peach, bamboo, lavender and dandelion.

GUSTATIVE ANALYSIS: a wine almost balanced if the acidic component (salivation) does not prevail in the least. At the end, it provides a very interesting fruit flavour of lemon and peach. Its persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: fresh cheese (mozzarella)

MY PERSONAL OPINION: when you find a relevant citrus note at the nose and an important freshness at the mouth capable of stimulating abundant salivation, you are surely winetasting an aligoté coming from Burgundy. A charming experience to discover new oenological panorama in areas known all over the world for other vines and products.