

VIGNOBLES LUDOVIC PIERROT · BURGUNDY

Bourgogne Aligoté

A taut, mineral Aligoté, farmed biodynamically with the care given to the great white Burgundies: vibrant freshness, pure fruit and a long, saline finish.

PRODUCTION AREA	Bourgogne Aligoté AOC, Borgogna
GRAPE VARIETY	Aligoté 100%
VINTAGE	2024
AGEING	On the lees (sur lie)
AGEING POTENTIAL	Ready to drink, until 2029

WINEMAKING

- Organic and biodynamic viticulture, low yields
- Spontaneous fermentation with indigenous yeasts
- Aged on the lees, giving a creamy texture
- Minimal intervention, sulphites kept to a minimum

NOSE

- Green apple, citrus zest and white flowers
- Wet-stone minerality

PALATE

- Precise acidity and a pleasant viscosity
- White peach and salted lemon, with a long, clean, refreshing finish

FOOD PAIRING

- Oysters and langoustines
- Turbot or plaice with beurre blanc
- Goat's cheese, such as Crottin de Chavignol

OTHER DETAILS

- Soil: clay with a high share of limestone
- Alcohol: 12.5%
- Certified organic and biodynamic viticulture (Demeter)