

## Bourgogne Aligoté, Comte Armand

Burgundy, France



<b>Product code</b>	DAo823WC
<b>Grapes</b>	Aligoté
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Comte Armand
<b>Vintage</b>	2023



Vegan



Vegetarian



### Producer

A 9ha domaine Comte Armand produces the esteemed monopoly Clos des Epeneaux, along with a range of wines from plots located in Volnay and Auxey-Duresses. The Clos des Epeneaux is a magnificent parcel of five hectares acquired by Nicolas Marey at the end of the 18th century. The vineyards are certified organic and cultivated biodynamically. Since Paul Zinetti took over the winemaking in 2014 the wines have evolved further. In the words of Jasper Morris MW they have taken on a more 'enhanced, refined and pure style.' All grapes are de-stemmed with a longer time resting on the skins than many. Paul said from the outset that he wanted to make to make a less tannic wine in the Clos, and one which is more about aromatic length.

### Tasting Notes

Bourgogne aligoté is a delicious white wine that is young, stylish and is a little different. It is pale gold in color and offers a well-balanced taste, and ranges from a fruity bouquet with notes of apple and lemon to a more floral palette. In the mouth, this vibrant wine tickles the taste buds.

### Winemaking

Although it is planted in very different winegrowing areas, the Aligoté grape is generally found on limestone soils, often combined with marl or clay. Aligoté is also suited to hilly locations and higher altitudes.