

A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE & Barbara Miolane

BOURGOGNE ALIGOTÉ

CHARACTERISTICS:

Terroir:

Sandy soil with the presence of flint.

Exposure:

South
The vineyard is located at the bottom of the village of Puligny-Montrachet.

Planting date:

1977

Grape variety:

Aligoté.



VINIFICATION AND AGING:

After manual harvesting, the grapes are sorted on a vibrating table that removes dry berries, leaf fragments, and stems. A second sorting table is used to set aside green, damaged, or imperfectly healthy grapes.

They are gently pressed at low pressure to prevent oxidation. Fermentation starts naturally and slowly with indigenous yeasts. To preserve the freshness of Aligoté, the wine is aged in barrels for 10 to 12 months, depending on the vintage.

TASTING NOTES:

Pale yellow color with bright green reflections. The wine reveals aromas of citrus and exotic fruits.

The palate strikes a balance between freshness and roundness, brought by the age of the vines.

CELLARING POTENTIAL:

Best enjoyed young for its freshness.

FOOD PAIRING:

This Bourgogne Aligoté pairs perfectly with seafood or a charcuterie platter.

SERVING TEMPERATURE:

Between 9 and 12°C.

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