PRUNIER BONHEUR

DOMAINE

Pascal Prunier-Bonheur

VITICULTEUR A MEURSAULT

Aligoté Sous Chatelet

White wine / Aligoté

The Vine

The plot is located in the commune of Auxey-Duresses. Its clay-limestone soil and south/southeast exposure have given it this particularly sought-after climat name.

Tasting

Its color is pale yellow with green highlights. Very expressive, the nose reveals fruity (citrus) and floral notes. On the palate, it is lively and tense. Its twelve months of barrel aging have developed a frank and clean aromatic palette supported by a saline finish.

Service

Drink young during the first two to four years in the bottle, during which it offers all its aromas and its crispness. Serving temperature: 10 to 12°C.

Food ans wine pairing

Known as an aperitif wine, Aligoté Sous Châtelet pairs well with seafood and other grilled fish. It also pairs well with fresh cheeses.