

DOMAINE ROLAND SOUNIT

Bourgogne Aligoté

2020

History

This 16-hectare estate in Rully offers various regional and Côte Chalonnaise appellations.

Grape variety

Aligoté

Origin

Located on the hillsides of the Chalon-sur-Saône area, in Bourgogne.

Vinification

Traditional process. The grapes are harvested by hand then pressed. This is followed by alcoholic fermentation at low temperature (close to 20°C). The wine is then racked, strained and bottled.

Soil

Clay-and-limestone.



Colour

Crystal-like pale gold.



Nose

Characterised by aromas of citrus fruit.



Palate

Fleshy on the palate but with outstanding liveliness.

Recommandations

Serve with white meats or seafood.

Serving

10-12°C

Cellar potential

2 to 3 years.



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