

# Domaine Roland Sounit

# Bourgogne Aligoté 2020

## History

This I6-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.

