

BERNARD DEFAIX



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Domaine Bernard Defaix Bourgogne Aligote NV

TASTING NOTES

The Bourgogne Aligote is a generous, fresh white wine. Some tart notes and a good vivacity make it a perfect before dinner wine. Best when served young in order to keep all its freshness

FOOD PAIRING

Serve cool, not chilled with cold cuts or salads.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay & limestone
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	6990
Yield/acre:	2.3 tons
Exposure:	Various
Year vineyard planted:	1985
Harvest time:	September - October

WINEMAKING & AGING

Varietal composition:	Aligote
Length of alcoholic fermentation:	15 days
Fermentation temperature:	59 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	8 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.1
Residual sugar:	1.0 g/L
Acidity:	4.0 g/L

PRODUCER PROFILE

Estate owned by: The Defaix Family

Winemaker: Sylvain Defaix

Total acreage under vine: 65

Estate founded: 1956

Region: Burgundy

Country: France