

BOUZERON

TASTING AND SERVING SUGGESTIONS

At once rounded and sprightly - a superb synthesis - this enjoyable and delicately powerful wine contributes lemony notes to oysters and matches their saltiness with its steady minerality. The same goes for cod roe (tarama), and crustaceans, steamed or in a cheese sauce. Its fullness enhances veal or poultry in white or cream sauce, and a mushroom risotto would also respond nicely to its aromatic persistence. It may also be served as a predinner drink with savory puff pastries (gougères), or with dishes such as the burgundian specialty of cold ham with parsley (jambon persillé), mixed salads, or quiches. It goes perfectly well with most types of goat cheese, as well as with Beaufort, Comté or Cîteaux. Serving temperatures: 10 to 11 °C as a predinner drink, 11 to 12 °C with meal.

LOCATION

Bouzeron Les Trois is made from three parcels : Les Clous, La Tournelle, Les Cordères. Recognised in 1997 as a fully-fledged Burgundian communal appellation, the AOC BOUZERON is a salute to the Aligoté grape, to which it owes its fame. This variety of grape does particularly well in Burgundy where its distinct personality comes well to the fore and gives its name to the regional appellation BOURGOGNE ALIGOTÉ. Bouzeron lies in the Côte Chalonnaise in northern Saône-et-Loire. The valley of the river Dheune separates it from Santenay and it is a close neighbour of Rully and Chassagne-Montrachet. Its hillsides have seen human activity going back into the mists of time and the district has even given its name - Chassean - to a prehistoric culture, famous for its artwork.

VINEYARD

Côte Chalonnaise- Burgundy

GRAPE VARIETY(IES)

100 % Aligoté, gold Aligoté selection

EXPOSITION

South East

SOILS

Clay and limestone, lean soils, slightly marly

SURFACE

8 Ha 52

VINES

35 years

PRODUCTION

58 hl/ha

WINEMAKING

Pneumatic press, slow and gentle pressing. Fermentation temperature maintained between 18° and 20°C to retain the original flavors of Aligoté.

AGEING

Maturation : in stainless steel vats on the lees, 20% in cask. Bottling during summer to preserve the freshness and liveness typical of Aligoté wines.



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MAISON PAGNOTTA
GRAND VIN DE BOURGOGNE

