



DOMAINE
MONGEARD-MUGNERET

BOURGOGNE ALIGOTÉ

APPELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER
THIS APPELLATION
1250ha environ

AREA UNDER
PRODUCTION
AT THE DOMAINE
25a 40ca

SOIL
**Jurassic terrain with
limestone gravel and
pebbles on deep clay**

LOCATION
OF THE PARCEL
Vosne-Romanée

LIEU-DIT
"Les Champs D'argent"

ALTITUDE
240 meters

GRAPE VARIETIES
100% Aligoté

AVERAGE
AGE OF VINES
39 years

HARVESTING
**By hand exclusively,
hand-sorted
in the winery**

DESTEMMING
No

MATURING
**100% stainless
steel tank**

The wine's character

Aligotés are dry white wines with bright, zesty fruit. Bottled early to preserve their freshness and lively profile, they show a white-gold hue and aromas reminiscent of the grape itself. With their crisp acidity and citrus-driven character, they make excellent apéritif wines or refreshing palate-openers.

Origin of the grape variety

Jean Merlet first described this grape variety in 1667 under the name Beaunié. It was initially referred to by several names depending on the place: in Beaune they called it Plant gris or grisset blanc. In the Hautes-Côtes de Nuits it was "Alligotay," and from Gevrey up to Selongey, north of Dijon, it was "Blanc de Troyes." Around 1890, the word "Aligoté" became popular, especially in the Côte d'Or and in the Yonne. This semi-fine white grape variety is the basis for the AOC Bourgogne Aligoté. It has since acquired credentials of nobility in the little commune of Bouzeron, in the Saône-et-Loire area.

Gastronomy

A perfect aperitif wine, served at 10-11°C, it is the ideal companion for Bourguignon-style snails. It also goes well with marbled ham (jambon persillé), grilled sausage, or charcuterie. It is also used in the composition of a traditional Bourgogne cocktail, which is a blend of blackcurrant liqueur and white wine. It is called "kir" and was made famous by the Canon Félix Kir, Mayor of Dijon and Deputy of the Côte d'Or.



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