



Céline and Frédéric Gueguen, of Domaine Céline et Frédéric Gueguen. COURTESY EIVE | PHOTO: SEBASTIEN BOULARD

# DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Bourgogne Aligoté

La Vigne de Marie-Louise, White

## VINES

### TERROIR

Portlandian, upper Jurassic layer, composed of limestone.

### LOCATION

Village of Saint-Bris le Vineux, North-West exposure.

**Surface area of the vineyard** : 1.5 ha - **Age of vines**: 65 ans

## VINIFICATION & MATURING

**Yield**: 40 hL/ha - **Production volume**: 3000

- Mechanical harvest
- Direct pressing, cold settling, natural yeast, controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate.

**Alcohol content** : 12.5 % vol. - **Residual Sugar (g/l)** : 0.2 g/l

## SERVING & TASTING

A dry, light and powerful wine with aromas of white fruit, vine peach and white flowers. Very fresh, elegant and full of character, it presents a nice acidity.

**Ageing potential** : 2 to 3 years - **Serving** : 10 - 12 ° C.

Perfect to be enjoyed in aperitif or with white meat, shellfish, fish sauce, ham, chicken, cheese, such as Epoisses, Langres.

## SPECIFICATIONS

**Other labels** : Vegan

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

