

# DOMAINE DUCHESNE FRÈRES

---



## THE WINERY ?

---

Handed down through four generations, our domaine embodies an authentic family heritage. Led by David Duchesne, our team carries on the tradition with passion. Each bottle tells the story of our winery and the prestigious Côte Chalonnaise.

### Vinification :

The harvest is mechanised, followed by a modern sorting table to select the highest quality bunches and prepare the grapes for fermentation. The grapes are then prepared for pressing (slow, low-pressure) and cold settling for 24 to 48 hours. The wine is matured in vats.

### Wine tasting :

This wine has a pale yellow colour with green highlights. Its fresh nose reveals aromas of white flowers, green apple and lemon. On the palate, it is lively, with refreshing acidity and a subtle minerality.

### Wine pairings :

Ideal as an aperitif, it also goes perfectly with seafood, grilled fish and summer salads.

# BOURGOGNE ALIGOTÉ



**Region :** Bourgogne

**A.O.C :** Bourgogne

**Grape variety :** Aligoté

**Type of wine :** White wine

**Soil :** clay-limestone