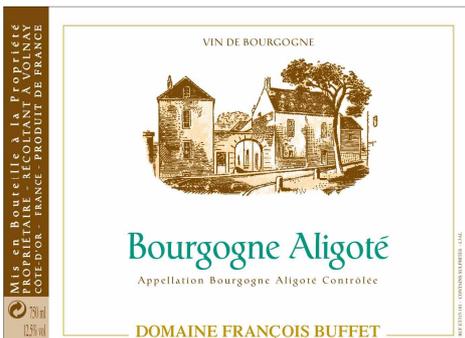




DOMAINE FRANÇOIS BUFFET

BOURGOGNE ALIGOTE

« Les Fâts »



Vineyard size 0,2632 hectare.

Altitude 400 meters on a great slope.

Exposure South-West.

Geology Rendzini-form soils on hard limestones of Jurassic.

Average vine age 16 years.

Varietal composition 100% Aligoté.

Average yield 60 hl/hectare.

Viticulture and philosophy *To help our terroir to express itself, and to develop wines that are different from each other, we practice a culture known as "rational." We do not use herbicides nor anti-rot. We respect the ancestral knowledge of soils and environments. The observation of plants is a reflection of life underground (i.e. thistles and bindweeds will indicate that soil is poorly ventilated and that there is little aerobic life). Clover indicates that the ground has a deficiency in organic material, etc... Plowing, racking, bottling are more effective, based on lunar cycles. Anti-mildew and odium treatments need to be very thoughtful: these are essentially copper and sulfur. Compost is preferred to chemical fertilizers. In conclusion our philosophy is to let our exceptional terroir speak by itself, by limiting human influences, often disruptive and productivist that generate wines that are alike.*

Grape harvest *The harvest is entirely manual and grapes are carefully sorted.*

Vinification *The wine is made traditionally. The grapes are pressed (destemmed or not depending on the vintage), naturally decanted for 2 days then put in barrels or tank for achieving the fermentations.*

Bottling *Between March and May.*

Annual production 2000 bottles.

Alcohol 12,5%vol.

Tasting notes *This is a white wine regional appellation. The vines, planted on the "Mountain of Pommard," are located on a specific and original terroir (generally, the Bourgogne Aligoté are found on the plain). The result is a wine with less acidity and more volume. It is much on the fruit, with some similarity in relation to the Aligoté Bouzeron. It is a wine to be drunk when young. It is also very refreshing and should be served fresh.*

Serving suggestions *Perfect alone as an aperitif, but will also go well with shellfish, fish and raclette.*

Serving temperature *To be served at 12°C.*

Aging capacity *To be drunk young, within 2 or 3 years.*

GREENWOOD

FINE WINE

Est. 1997