



## COLLECTION TRAMIER

L. TRAMIER & Fils  
*Depuis 1842*

LAURENT DUFOULEUR  
DOMAINE

Roncier

### BOURGOGNE ALIGOTE 'Les Gravelles'



#### TERROIR

**Appellation** : Bourgogne Aligoté

**Grape variety** : 100% aligoté

**Vineyard** : Vines are located in the heart of the village of Mercurey, in central Burgundy.

**Geology** : Limestone soil

#### KNOW-HOW

**Harvest** : The grapes are harvested in September, generally in fully ripe.

**Wine making** : Berries are pressed immediately when they arrive in the winery, in a pneumatic press and juice is transferred into a stainless steel vat. The fermentation will last 10 days around and is controlled thanks to a water belt, enabling to regulate each vat's temperature.

Once fermentation is over, wine is left to settle, still in stainless steel vats, before bottling. The aim is not to use any wood to preserve wine's freshness and fruit.

#### TASTING AND PAIRING

**Tasting** : With a magnificent clear pale golden appearance, this wine offers a sharp citrus and white flowers' bouquet developed in the nose. Wine is fresh on the palate, marked by lemony notes.

**Wine and food pairing** : As an aperitif, single or with black currant cream, it's a perfect companion with shellfish, as well as gourmet seafood pastry and hot goat cheese salad.

**Service temperature** : 13°C

**Aging potential** : Can be stored until 3 years

Product may differ from the bottle shot

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