



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

BOUZERON



TERROIR

Appellation : Bouzeron

Colour : Only in white

Grape variety : 100% Aligoté

Vineyard : Vines are located on top of hillsides between 270 and 350 metres altitude, facing east and south-east. The plot straddles *Les Bouchines* and *Les Louères*' climates. The vineyards are managed with the use of sustainable growing techniques for treatments, and they are HVE certified (High Environmental Quality).

Geology : Thin and sloping soil made of white marl, predominantly limestone.

KNOW-HOW

Harvest : Grapes are harvested in September, generally in fully ripe.

Wine making : After pressing, the wort is located into temperature-controlled stainless steel vats. Fermentation starts and will last 10 days around. Once fermentation is over, wine is aged for a year before bottling.

Production : Around 7 000 bottles per year

TASTING AND PAIRING

Tasting : Flowers and fruit bouquet on a more mineral note. Expressive on the palate, nervous wine like an "Aligoté", its terroir makes it just supple enough to give it its full character. To be drunk young, to appreciate its freshness.

Wine and food pairing : This wine is ideally drunk during appetizer, with seafood or dry cheese.

Service temperature : Between 11 and 13°C

Aging potential : To be drunk within 8 years

Product may differ from the bottle shot

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