

Domaine Jean-Jacques Confuron

Bourgogne Aligoté



J.J. Confuron's Bourgogne Aligoté is sourced from old vines planted on sloped, clay-limestone sites. The fruit is fermented in stainless steel, then the wine is aged on its lees without oak, a choice that preserves Aligoté's natural tension, bright acidity and crisp freshness.

Grape varieties : Aligoté

Soil : Clay-calcareous soils

Tasting notes :

Pale lemon in color, with an appealingly fresh nose. The palate shows a slightly riper, softer feel, yet it stays bright and ends cleanly with a satisfying, well-defined finish.



Sustainable

