

# 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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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