

# LA-VINOTHEQUE

## CHANZY

GRANDS VINS DE BOURGOGNE

### BOUZERON - CLOS DE LA FORTUNE MONOPOLE 2016

A.O.C.



GRAPE VARIETY  
Aligoté



SOIL  
Clay and  
limestone



Average age of the  
VINES  
35 years old



#### AGEING

In stainless steel vats on the lees, 20% in cask. Bottling during summer to preserve the freshness and liveness typical of Aligoté wines

#### DESCRIPTION

Recognised in 1997 as a fully-fledged Burgundian communal appellation, the AOC BOUZERON is a salute to the Aligoté grape, to which it owes its fame. This variety of grape does particularly well in Burgundy where its distinct personality comes well to the fore and gives its name to the regional appellation BOURGOGNE ALIGOTÉ. Bouzeron lies in the Côte Chalonnaise in northern Saône-et-Loire. The valley of the river Dheune separates it from Santenay and it is a close neighbour of Rully and Chassagne-Montrachet. Its hillsides have seen human activity going back into the mists of time and the district has even given its name - Chassean - to a prehistoric culture, famous for its artwork.

#### TASTING

At once rounded and sprightly - a superb synthesis - this enjoyable and delicately powerful wine contributes lemony notes to oysters and matches their saltiness with its steady minerality. The same goes for cod roe (tarama), and crustaceans, steamed or in a cheese sauce. Its fullness enhances veal or poultry in white or cream sauce, and a mushroom risotto would also respond nicely to its aromatic persistence. It may also be served as a predinner drink with savory puff pastries (gougères), or with dishes such as the burgundian specialty of cold ham with parsley (jambon persillé), mixed salads, or quiches. It goes perfectly well with most types of goat cheese, as well as with Beaufort, Comté or Cîteaux. Serving temperatures: 10 to 11 °C as a predinner drink, 11 to 12° C with meal.



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