



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

BOUZERON

- ◆ **APPELLATION:** The Bouzeron appellation was recognised among the Villages de Bourgogne appellations in its own right in 1997. The BOUZERON Appellation d'Origine Contrôlée (controlled designation of origin) honours the grape variety that has made its reputation: Aligoté. Highly assertive here, its personality is justly distinguished. Located in the Côte Chalonnaise, north of the Saône-et-Loire and separated from Santenay by the Dheune valley, this hillside village is near Rully and Chassagne-Montrachet.
- ◆ **GRAPE VARIETY:** 100% aligoté
- ◆ **SURFACE:** 0.40 hectares
- ◆ **SOIL:** Oxfordian white marls
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** A pale gold colour. Its nose has acacia, white flower and white peach aromas with mineral notes. Hazelnut, citrus and tropical fruit notes are associated with freshness in the mouth.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **PAIRING:** Pan-fried river fish, sea fish in white sauce, shellfish, hard cheeses.



“Being in tune with the land”

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