

BURGUNDY

BOURGOGNE ALIGOTE: DOMAINE NARJOUX-NORMAND

Domaine Narjoux-Normand

TASTING NOTES

White gold colour with green highlights, the fresh bouquet evokes grape, green apple and citrus. Lively in the mouth, but supple, it leaves a lingering aromatic finish.

WITH FOOD

Aperitif, Shellfish, Fish

VINTAGE	2023
REGION	Burgundy
APPELLATION	Bourgogne Aligoté
GRAPES	100% Aligoté
KEEPING	Drink within 5 years of bottling.
VINIFICATION	Manual harvest. Clarifying process then soft filtration. Aged for 10 months in vats, ageing on lees.
BOTTLE	75cl
VOLUME	12.5%



DOMAINE NARJOUX-NORMAND

A family farm of 14 hectares for many generations. Operations have been managed by Mr. Frantz Normand since 1999, but since 2020 his son Antoine has shared management with a view to its future total takeover.

The estate has been HVE level 3 certified since the 2020 campaign. The vines are ploughed exclusively without the use of herbicides. The wines are aged for a minimum of 12 months in barrels with, for certain vintages, blended in stainless steel vats in order to properly homogenise the vintage.