

François Mikulski



Bourgogne aligoté

Vine

We have cultivated our Burgundy Aligoté vineyards as tenant farmers since 1992. They cover an area of 1.5 hectares. The first was planted in 1929 and the second in 1948 by Joseph Boillot, François Mikulski's grandfather. Their vines are 100% Aligoté. They are cultivated using non-certified organic methods. Annual production: around 9,000 bottles.

The soil

The subsoil consists of fine alluvial river sediment, which is common on the lower part of the slope.

Ageing

The extraction is limited, and the wine is aged in tanks on lees. It is bottled in July to preserve the fruit.

Tasting

This wine is ideally served:

- * chilled, as an aperitif
- * with seafood or terrine

It should be drunk within a year if fruit aromas are preferred, but it can be stored for longer.