



## MARC ALEXANDRE

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**Grape variety:** Chardonnay & Aligoté

**Serving temperature:** 10-12°C

**Appellation:** Coteaux Bourguignon

**Aging potential:** 3-5 years

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### Characteristic:

It is produced in the vineyards of Burgundy, a vineyard in eastern France and more precisely in

the wine regions of Chablis, Côte de Nuits, Côte de Beaune, Côte chalonaise and Mâcon.

### Wine making process & maturing:

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

### Tasting notes:

Our Coteaux Bourguignons are produced from Chardonnay and Aligoté. The diversity of terroirs and grape varieties gives this appellation a wide range of wines, fruity and tasty.

### Food accompaniment:

This wine is very good value for money and will go perfectly with your fried or poached fish.

As for the cheeses, it will go very well with Comté.

