

# 2011 ALIGOTE

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**DOMAINE JACOB  
BURGUNDY, FRANCE**



## **THE WINE:**

100% Aligote grape. Native Burgundian varietal only grown by a handful of traditionalist growers. All estate grown from 80 year old vines. Total production of just 600 cases.

## **THE ESTATE:**

The Jacob family has been producing wines for four generations with Raymond as the head winemaker. The vines are spread out across six appellations with the estate located in the village of Ladoix-Serrigny. All grapes are grown with traditional Burgundian techniques and without the use of pesticides.

## **~Tasting Notes~**

**Color:** Light gold with a pale green hue.

**Aromas:** French citrus fruit and mineral. Notes of wet stones with green apple and white flowers.

**Flavors:** Full of freshness and purity, this non-oaked wine has lemon and stone fruits complemented by vibrant acidity. Refreshing minerality and a crisp, clean finish.

**Food Pairing:** Scallops, lobster or any shellfish. The classic pairing is fresh shucked oysters with a citrus vinaigrette.

**~Drink now through 2015~**