



# HOUSE OF TOWNEND

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## Bourgogne Aligoté Silex Buissonnier 2024, Cave de Buxy

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<b>Price</b>	£14.99
<b>Code</b>	ALIG105

A very fresh wine which is clean and refreshing from start to finish, vibrant with electric acidity running through. Versatile with food but also superb to drink on its own.

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### Tasting Notes:

The nose opens with floral and fresh fruity hints. It is soft and aromatic in the mouth with white floral and hazelnut aromas.

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Specification	
<b>Vinification</b>	Grapes are crushed immediately following harvest, leaving only the grape juice to ferment. The making of Bourgogne Aligoté takes place entirely in stainless steel vats so as to preserve its freshness and liveliness.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte Chalonnaise
<b>Type</b>	White Wine
<b>Grapes</b>	Aligoté
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and refreshing
<b>Producer</b>	Cave de Buxy
<b>Producer Overview</b>	Established in 1931, the Caves de Vignerons de Buxy is based in the Côte Chalonnaise, 46km south of Beaune. The vineyards are managed by 120 families who are rewarded for the quality of their grapes rather than the quantity that they produce. Strict viticultural guidelines are followed with a programme of continual vineyard assessments. It is very rare that one can equate Burgundy with affordability as well as quality; however this top Cave Co-operative can certainly lay this claim.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	An excellent starter wine that pairs well with fish tarts, seafood gratins, or grilled or marinated vegetables. Also super on its own.