



2021 ALIGOTÉ, CUVÉE MICHÈLE \$15.95

Estate Grown & Bottled | VQA — Niagara-on-the-Lake

LCBO #296848

Winemaker's Notes

Aligoté is a rare *vitis vinifera* variety native to the Burgundy region of France. Aligoté can be a chameleon by exuberantly expressing its terroir. Our Aligoté will remind you of green apples and fresh pears on the nose while on the palate the minerality and zing of crisp acidity is mouthwatering. That's why we believe it doesn't need to be oak aged – it's delicious on its own.

In memory of Michèle Bosc, \$1 from the sale of each bottle of Cuvée Michèle Aligoté at the winery or online will be donated to the [Camp Kerry Society](#) which specializes in providing bereavement programs and support to individuals and families impacted by serious illness, grief and loss.

Vinyard Notes

We have been growing Aligoté since 1978 and it's a pleasure to work with in the vineyard. It is quite generous in producing fruit so we do have to keep the yield in check so each vine produces ripe, concentrated grapes. But the canopy doesn't grow too high and the canes are not as woody as most *vinifera* so they are easy to tie in the spring and trellis in the summer. Aligoté's leaves are bigger than average providing ample surface area for photosynthesis, producing ripe juicy grapes.

Bosc Family Food Pairings

We love our Aligoté any time but especially on a hot summer day. Imagine your favourite patio, a fresh green salad topped with grilled shrimp and a glass of crisp refreshing Aligoté on the side. A perfect lunch. For a more hearty meal, Aligoté is the first wine we reach for when cooking risotto. Not only is it the perfect wine to cook off in the rice but it is delicious to sip while waiting for the risotto to cook.

Harvest Date	Alcohol	Brix at Harvest	PH	Total Acidity	Cases Produced	Residual Sugar
August 24	12.1%	21.8°	3.2	6.4	939	4.6 g/L