

BOURGOGNE ALIGOTÉ 2022

We are lucky enough to have grapes from Aligoté Doré. The Aligoté grape variety, which is enjoying a recent renaissance, has a genetic mutation that is riper, more 'golden' and richer. The plot is grown at the top of the slopes, on a predominantly chalky white marl soil. We have therefore chosen to make the most of this grape variety through noble ageing and to consider it a 'great Burgundy wine'. To be discovered during a blind tasting - a guaranteed trap!

Vinification and ageing: Whole grapes pressed. Static cold settling, followed by fermentation in barrels. Aged for 12 months. The wine is matured in non-new oak barrels, giving it a light, elegant woodiness. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: The nose is rich, with heady floral aromas and a light oak note. The palate is full-bodied and crisp, giving it an unusual balance and originality. Enjoy it as an aperitif, a snack with friends, or as a back of pike perch with liquorice.

Grape variety: 100% golden Aligoté

Average production: 2124 bottles.

Optimum ageing potential: 1 to 5 years.

Alcohol: 12% vol

Total SO₂: <95 mg/l (maximum permitted 200mg/l)

Acidity: <0.45 g/l (maximum permitted 0.98g/l)

