

BOURGOGNE ALIGOTÉ 2020

Historical grape variety of the region, able to establish itself in all types of soil. The variety of vine was classified as an AOC in 1937.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Blending of plots located in Puligny and Corpeau.
Wine-Growing method : sustainable
Harvest: 70 % manual, 30% mechanical
Maximum yield authorized : 72hl/ha
Soil : Calcareous clay, Silty clay
Production area : 1600 ha
Altitude : 220-230 m
Average age of vines : 36 years

VINIFICATION

100% Aligoté

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

70% crushed grapes, 30% destemmed

10 months (whose 4 months in stainless steel tank)

100% in oak barrels

12% vol.

TASTING

Tasting note

Touch of butter, notes of cut hay and minerality. A delectable and gourmet wine with fatness on the palate.

Food pairings

Ideal with jambon persillé, or mixed with blackcurrant cream "Crème de Cassis" to create the famous apéritif: le Kir.

Serving temperature : 10-12°C

Should be drunk between : 2022-2025

