

Bourgogne Aligoté Doré Vertical Press 429

THE RENAISSANCE OF AN OLD BURGUNDIAN GRAPE VARIETY



INTRODUCTION

The name of this cuvée refers to the winemaking technique which differs by using the vertical press: type of press used from the middle age until the 1960's, when it was replaced by the horizontal press (mechanical and pneumatic). Here, the vertical press marks the style of this wine.

TERROIRS

We cultivate different plots in the heights of Hautes Cotes above 400 meters in altitude and assemble them to create this wine. Its complexity comes from the great diversity of soils constituted of marl, clay or limestone bedrock. We have the privilege to possess old field selections of "Aligoté Doré" or "Golden Aligoté", making the vines not very productive and production grapes with nice maturity.

VITICULTURE

Traditional high density vineyard (10 000 vines per ha with Guyot cane pruning) and lyre (double Guyot pruning)

WINEMAKING

Hand harvest at optimum ripeness.

Vertical press: low and gentle pressing to obtain clear juices and avoid the settling stage

Vinifications: 600L oak barrels.

Long ageing on lees: 12 months in average, with 1/3 new oak, then a few months in stainless steel before bottling.

Our wines are unfiltered, unfinned and non-chill-stabilised and may show deposit.

WINE & FOOD PAIRINGS

The nose develops an intense and aromatic palette of grapefruit, lychee and honeysuckle. The mouth is precise and deep, with a nice mineral freshness. A gastronomy Aligoté to enjoy with seafood, smoked salmon, dry and mature goat cheese.

Cellaring: 3 to 7 years.

KEY INFO

Varietal: 100% Aligoté Doré

Appellation: Bourgogne Aligoté

Color: white

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)