



L'ALIGOTE 2021 NO ADDED SULPHITES

BOURGOGNE ALIGOTE PROTECTED DESIGNATION OF ORIGIN

A free expression of Burgundy's second white grape variety



Produced from a plot located in Chasselas, exactly on the border between the Burgundy and Beaujolais vineyards, this wine is entirely vinified, aged and bottled without the addition of sulphites.



THE 2021 VINTAGE

The winter of 2020-2021 was fairly mild, ending with a particularly warm period from 24 March to 2 April, causing rapid vegetation growth... abruptly halted by frost on the nights of 6 to 8 April, which severely impacted the harvest (50% losses on average across the estate). Note that the Aligote suffered very little from frost, due to a later budburst date than Chardonnay.

Temperatures then constantly fluctuated, alternating cool and warm periods until September. Same story for rainfall, with alternating dry and particularly wet periods. A challenging vintage, it kept us on edge until the end, with strong powdery mildew and downy mildew pressure due to climatic conditions.

ANALYSES

Alcohol content: 12.5% vol.

pH: 3.36

Total acidity: 3.8 g/l H₂SO₄

Total sulphites: 17 mg/l



VINEYARD

Village and lieu-dit: Climat "Le Champ des Voisins" in Chasselas.

Grape variety: Aligote

Plot area: 0.43 ha

Year(s) of planting: 2010 (Age: 11 years)

Soil: Sandy clay with many very hard stones. Most of the cobblestones of the city of Lyon were extracted from the quarries of Chasselas.

Altitude, aspect and slope: 350 to 360 metres altitude, gentle east-facing slope

Environmental certification: Second year of organic conversion.



WINEMAKING & AGEING

Harvest date: 22/09/2021

Harvest method: Mechanical

Vinification: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled stainless steel tank. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in the vinification vessel, for 5 months.

Bottling: 22/02/2022

Number of bottles produced: 3,849 bottles.



TASTING & SERVICE

TASTING NOTES:

THE COLOUR IS PALE GOLD WITH SILVER REFLECTIONS. THE NOSE PRESENTS A SLIGHTLY IODINE CHARACTER, WITH GREEN APPLE AROMAS. THE PALATE IS LIGHT, WITH A BEAUTIFUL TENSION CHARACTERISTIC OF ITS VINTAGE.

SERVING:

SERVE AT 12-13°C, WITHOUT PRIOR OPENING OF THE BOTTLE OR DECANTING.

AGEING POTENTIAL:

DRINK WITHIN 1 TO 3 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, SEAFOOD (OYSTERS), RAW FISH (SEA BREAM SASHIMI).

