



L'ALIGOTE 2022 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 2022 VINTAGE

It is characterised by particularly hot and dry conditions. Temperatures were above average from February onwards, causing a small scare during a late frost episode in April which, fortunately, had no consequences. The summer of 2022 ranks as the second hottest summer since 1947.

In terms of rainfall, the year was largely deficient despite a very wet June that saved the vines from decline.

The very good fruit set promised an abundant harvest, however reduced by the summer drought which caused low juice yields.

The wines are extremely fruity, with low acidity and an unctuous texture. It is a flattering and indulgent vintage, with the finest cuvees promising a very bright future.

ANALYSES

Alcohol content: 12.5% vol.

pH: 3.38

Total acidity: 3.2 g/l H₂SO₄

Total sulphites: 15 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: 12 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: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 30/08/2022

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 8 months.

Bottling: 26/05/2023

Number of bottles produced: 3,917 bottles.



TASTING & SERVICE

TASTING NOTES:

A PALE ROBE WITH SLIGHTLY COPPERY REFLECTIONS CHARACTERISES THIS WINE WITH AN OPEN NOSE OF PINEAPPLE, GRANNY APPLE AND PEAR AROMAS. THE PALATE IS LIGHT, WITH FRESHNESS BUT WITHOUT THE ACIDITY THAT OFTEN CHARACTERISES THIS GRAPE VARIETY.

SERVING:

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

AGEING POTENTIAL:

DRINK WITHIN 1 TO 4 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, LIGHT SALADS.

