



L'ALIGOTE 2023 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 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, early summer, and the first half of September. Harvesting began on 7 September during the heatwave, ending on the 21st in more pleasant conditions.

Regarding precipitation, it was regular and sufficient for the vines but caused greater disease pressure.

No climatic accident having impacted our vineyard, the harvest was abundant and healthy, with beautiful maturity.

The style of the wines is similar to 2022: generous, flattering, with low acidity and good ageing potential on the finest cuvees.

ANALYSIS

Alcohol content: 12.5 % vol.

PH: 3.53

Total acidity: 2.7 g/l H₂SO₄

Total sulphites: below the quantification limit of 5 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: 14 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: Organic wine.



VINIFICATION & AGEING

Harvest date: 17/09/2023

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 7 months.

Bottling: 14/05/2024

Number of bottles produced: 3,867 bottles



TASTING & SERVICE

TASTING NOTES:

A PALE GOLD ROBE CHARACTERISES THIS WINE WITH AN OPEN NOSE OF PINEAPPLE, APRICOT 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 3 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, LIGHT SALADS.

