

Bourgogne Aligoté Les Moutots 2018

For many years associated with the aperitif named Kir, Bourgogne Aligoté now asserts the qualities of its flavours and shines alone!



TASTING NOTES

With a pale yellow color with white reflections, this Bourgogne Aligoté offers aromas of white fruits like pear, with floral notes. On the palate, this wine reveals a beautiful harmony between the minerality marked by smoky notes, and a little fat. A wine that makes you salivate.

ORIGIN

This regional appellation may be cultivated throughout wine-growing Burgundy. The appellation covers a surface area of approximately 1,400 hectares. Burgundy's soils are clay-limestone based, but variations between villages can have significant influence on the characteristics of the wines. This is why careful selection is essential for crafting the finest wines.

"Les Moutots" is a specific "climat" located in the South of the village of Chorey-Lès-Beaune.

VITICULTURE

Grape variety: aligoté

Soils: marly-limestone.

Orientation: South/east

Surface area under vine: 0.6520 ha

Pruning: Guyot system

Yield: 63 hL/ha

Average age of the vines: 50 years old.

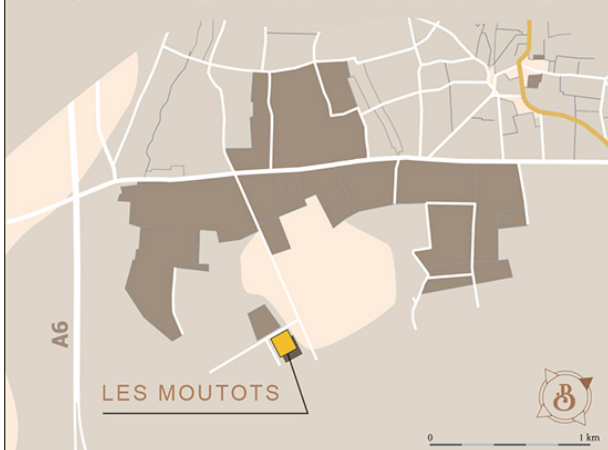
VINIFICATION

Harvest date: 14 September 2018.

The grapes were handpicked.

At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels (450L) with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.

CHOREY-LÈS-BEAUNE



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged for 14 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 30% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in December 2019.

Number of bottles: 5,520.

VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 4 to 7 years.



JEAN-CLAUDE BOISSET