

# Bourgogne Aligoté Les Moutots 2020

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 beautiful pale yellow color with golden reflections, this Bourgogne Aligoté of character reveals aromas of white flowers, citrus zests, granny apples accompanied by subtle woody notes. The attack is on the freshness then the palate reveals a very silky texture.



## 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 "lieu-dit" 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: 56 hL/ha

Average age of the vines: 51 years old.

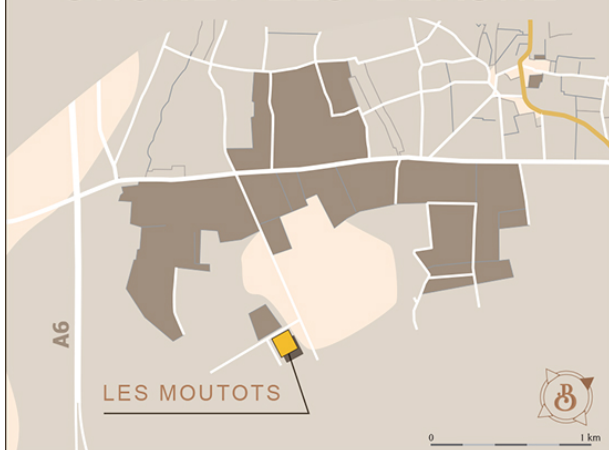
## VINIFICATION

Harvest date: 4 September 2020.

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 18 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 31% 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 March 2022.

**Number of bottles:** 4, 647 bottles, 100 magnums & 12 jéroboams.

## VINTAGE

**Balanced and concentrated**

The harvests happened back-to-front! They began with the reds ripening before the whites. The harvest was very disease-free but we had to eliminate sunburnt berries, especially in the case of the Pinot Noir vines as the Chardonnays had coped better with the heat. Quality was definitely good, but relatively low juice yields has resulted in Pinot Noirs with high colour and aromatic intensity. On the other hand, the Chardonnay vines produced adequate yields with a good balance of sugar and acidity. This optimal ripeness enabled us to harvest the red grapes in certain plots according to the 'vendange entière' approach, where stalks are fermented along with the grapes.

'Lots of lovely colour in the reds, with very high polyphenol content, firm tannins and excellent levels of acidity. Looks set to be a year with great cellaring potential. Summer fruit coulis notes definitely have the upper hand in this year's vintage! The whites are nicely-balanced, but it's too early to be more precise. Watch this space...' Grégory Patriat.

**Ageing potential:** from 7 to 12 years.



JEAN-CLAUDE BOISSET