

Didier Montchovet

# Aligote

*Bourgogne*



France > Burgundy

## Variety

100% Aligote



## Terroir

Marl soils, clay and limestone, from the late Jurassic period. Some parts of the vineyard date back to 1946 with the youngest vines planted in '95. Vines planted after Didier acquired the vineyard are planted utilizing the Lyre trellis system. Certified Demeter (Biodynamic) and Biologique (Organic).



## Winemaking

*Winemakers: Didier Montchovet*  
Hand-Harvested fruit carefully selected then direct pressed, spontaneous native yeast fermentation, with 6 to 8 months in enameled vats before bottling. Minimal sulfur is used during winemaking and bottling happens in accordance with the lunar cycle.



## Production

1000 cases



Given Didier's choice to choose the road-less-traveled, pursuing Biodynamics in the early 1980s, it makes sense that he would choose to champion the unsung hero of Burgundy, the Aligoté grape. The once forgotten and ignored grape is showing people that it is not just Chardonnay that is great, but it's the terroir of Burgundy that makes beautiful structured, compelling wines. Didier approaches this wine as an everyday-style, with a focus on fruit and freshness. It's one reason why he chooses to use the Stelvin (screw-cap) enclosure, which helps retain the youth of the wine.

This Aligoté is a young fruity wine that expresses the elegant minerality we've come to expect from the white wines of Burgundy. Expressing vibrant orchard fruits, citrus, and white flowers on the nose, this wine has a round but energetic palate, finishing simply with a refreshing salinity.

## VARIETAL NOTES

A once widely planted grape in Burgundy, the grape suffered after Phylloxera hit Burgundy in the late 1800s. A descendant and mutation of Pinot Noir, this grape has compelling tartness reminiscent of Granny Smith apples. After Phylloxera, many of the better vineyards were replanted with Chardonnay because it was fetching higher prices. This left Aligoté to be planted on the hills in the outer areas.

Aligoté received AOC status in 1937 but no further specific AOC's were ever granted, keeping the price down (The smaller, more specific, designated areas in Burgundy demand higher prices). This means there can be a lot of variance in the style and quality of Aligoté so when you find a dedicated winemaker for this grape like Didier Montchovet, you've hit the Jackpot for great value and enjoyability from the prestigious Burgundy region!

## FOOD PAIRING

A great wine for its balance in both weight and acidity. Delicious with all seafood and light white meats with fresh vegetables.



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