



Bourgogne Aligoté "Clos des Perrières la Combe"

AOC Bourgogne Aligoté, Bourgogne, France



THE VINTAGE

4330 bottles, 60 magnums have been produced for the vintage 2018.

LOCATION

Bordering the Village appellation (Nuits Saint Georges "les Argilats"), we are located on the hillside (Vosne Romanée side) on very calcareous soils facing south situated in a former quarry.

TERROIR

This vine planted in 1978 with golden Aligoté, is located on a shallow soil (20 to 30 cm). The richness of Nuits limestone gives this terroir a great freshness. Its south-facing orientation gives this rather acidic grape variety a beautiful richness and density uncommon in the style of this appellation.

VINIFICATION

Harvesting is manual and followed by a one-week skin contact maceration with slow pressing of 8 hours.

Aged in oak barrels (no new barrels) for a period of 12 months.

VARIETALS

Aligoté 100%

TASTING NOTES

The lively citrus and lime-scented bouquet reveals hints of orange pith with time. The palate is well balanced with a fine bead of acidity, taut and linear, with satisfying edginess on the finish.

