



Bourgogne Aligoté "Clos des Perrières la Combe"

AOC Bourgogne Aligoté, Bourgogne, France



PRESENTATION

This is a very aromatic wine with astonishing length for this appellation.

THE VINTAGE

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

LOCATION

The vines grow on a plot in the village of Nuits-Saint-Georges, alongside the village appellation of Nuits-Saint-Georges Les Argilats. "Perrière" is a local word for "quarry".

TERROIR

These vines were planted in 1978 with golden Aligoté in shallow limestone-rich soil of between 20-30cm deep, which brings wonderful freshness to the wine. The plot faces due south, ensuring lovely richness and an unusual density for this appellation.

WINEMAKING

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

AGEING

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

VARIETAL

Aligoté 100%

TASTING

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. ?

