



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

The harvest is manual and followed by a pellicular maceration that lasts one week.

Vinification in barrels for a period of 15 months.

VARIETALS

Aligoté 100%

