

BOURGOGNE ALIGOTÉ

Characteristics

Aligoté varietal pruned in Cordon de Royat. Those 1,21 acres of vines were planted in 1992.

Details

The grape variety Aligoté probably originated in Burgundy. It produces small bunches with yellow, slightly orange berries. At Chassange-Montrachet it is permanently cordon pruned to control its natural vigor.

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in tank. After a few months the wine naturally goes through malo-lactic fermentation giving the wine roundness. The wine is then kept in tank on its lees to conserve its fruity aromas. Bottled at the winery after aging for 8-10 months.

Particularity

The Aligoté is a rustic variety and especially well liked in Burgundy. It produces a lively and perfumed white wine, with peach, citrus and acacia flower aromas. Keeps easily, but best to drink within 1-3 years. Consume at 10-12°C.

Tasting

Matches well with cold meats, salami, ham, also with snail or frogs legs. Due to its liveliness marries well with crustaceans, oysters or a seafood platter.

Laurent Pillot advices

Can be drunk as an aperitif natural or as "Kir", mixed with blackcurrant syrup (crème de cassis). The celebrated Canon Kir would only offer an aperitif of creme de cassis from Burgundy and the Aligoté from Chassange-Montrachet which he would order from his housekeeper, Miss Girard, our great Aunt.