



## BOURGOGNE ALIGOTÉ 2022

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis and Bourgogne. The winery's commitment to the environment is implemented at all levels of the company through programs to produce high quality wine while respecting and protecting people and vineyards by optimizing consumption and reducing carbon footprint.

Aligote is a light, racy, stylish wine, which accounts for 6% of vines planted in Bourgogne. DNA testing indicates this varietal is a cross of Pinot Noir and Gouais Blanc. It has been planted in the region since the 17th century and was granted its own AOC status in 1937.

## VINTAGE NOTES

The 2022 vintage started with early spring frost as in 2021 but was warmer and drier throughout the rest of the season which kept disease pressure down and yields close to normal. The resulting wines are generous with excellent balance.

## TECHNICAL DETAILS

Appellation: Bourgogne AOC

Composition: 100% Aligoté

Vineyards: Communes of Saint Cyr les Colons, Dannemoine, Saint-Bris, Chitry – all northern Bourgogne

Soil: Jurassic chalky clay

Vine Age: 30 years average

Vinification: 100% in stainless steel tanks, both primary and malolactic fermentation

Maturation: 6 months on fine lees in stainless steel tanks

Alcohol: 12.5%

Pack: 6/750ML

## TASTING NOTES

Bright citrus, honey and floral notes portend the light, vibrant wine brimming with fresh fruit and mineral character wrapped in mouth-watering acidity. Pairs well with salads and vegetable dishes as well as cheese and garlic-based offerings, fried foods, spicy foods, sushi and oysters.

