

## BOURGOGNE ALIGOTÉ 2022



Domaine: Bourgogne

European Label AOP: Bourgogne Aligoté

Viticulture: Winegrowing that respects its environment and the people who

live and work there

Location: Chassagne-Montrachet

Grape varieties: Aligoté sélection clonale

Planting year: 1997

Surface area: Oha26a65ca (6 ouvrées)

Altitude: 210m Orientation: Est

Geology: Sols argilo-calcaire Density: 10000 pieds/ha

Pruning method: Guyot palissé Aging: Fûts de 350L; 0% fût neuf

Bottling: Fined and unfiltered; bottled on fruit day in February 2024

## HAND-HARVESTING AND VINIFICATION

Hand-harvested; direct pressing of whole bunches; spontaneous fermentation in 350 L barrels; aged on fine lees for 18 months.

## VINTAGE PERCEPTION

A generous, early vintage harvested at the very end of August under mild temperatures, 2022 does not show any signs of over-ripeness or heaviness. In a year marked by drought and intense heatwaves, the wines nevertheless boast good acidity in the whites and fine balance in the reds. Pleasant from the moment they are bottled, they will keep for at least 15 years.

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