

## BOURGOGNE ALIGOTÉ 2023



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

2023 is an excellent vintage for Burgundy. Alternating good rains, windy periods and cool temperatures throughout the campaign resulted in a very well-balanced harvest, with a real freshness in the wines obtained. Despite the high temperatures during the harvest, around September 10, the wines are easily digestible, very fine and without excess.

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