



B E R N A R D D E F A I X

Bourgogne Aligoté

Bernard Defaix:

Beside our Domaine, we have created a wine-merchant maturer business to complete the range of wines the domain offers. We buy grapes or must to vinegrowers working in the same spirit and the same implication in their vineyard as we do in our Domaine vines.

The situation & the soil:

This Bourgogne Aligoté, selected in the vineyard of Auxerre (15 km from Chablis) comes exclusively from Aligoté grape, planted on clayey and chalky soils.

Yield : 50 hl/ha

Grape-variety: Aligoté 100 %

Vinification :

A complete analysis of each *cuvée* at the reception of the grape.

Soft and slow pressing to extract the best juices.

Slow alcoholic fermentation at 20°C on fine lees.

Daily controls of temperature during the fermentation.

Maturation:

The wine is aged on its fine lees during 8 months. The lees are regularly moved around during the first months to enrich the structure of the wine. The vinification is entirely done in stainless steel tanks to preserve the freshness and the typicity of the wine.

Tasting and advice:

The Bourgogne Aligoté is a white wine, gourmand and fresh. Thanks to its freshness and fine liveliness, it is perfect as an aperitif wine. It will be better tasted young in order to preserve that freshness.

To serve around 10-11°C with a plate of sausages and ham or with mixed salad.

To make good wine, we need good grapes. For the grapes we buy from other growers, we have the same level of requirement than for the grapes we are producing in our own vineyard. That's why we are making a very strict selection of our suppliers.