

Georges Lignier



Bourgogne Aligoté



At a Glance:

- **Appellation:** AOC Bourgogne Aligoté
- **Encépagement:** Aligoté (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 70% of the crop for this wine comes from the Les Aires lieu-dit in Morey. The remainder comes from 4 other plots spread throughout the village.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines in Les Aires are 60 years old
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic
- **Time on Lees:** Separated from lees after fermentation to preserve freshness
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks
- **Élevage:** 12-14 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass:

A classic Aligoté that has gained depth and nuance of flavor from the age of its vines. Mineral driven with high acidity and crisp fruit, this wine challenges the maxim that Aligoté should only be drunk young.