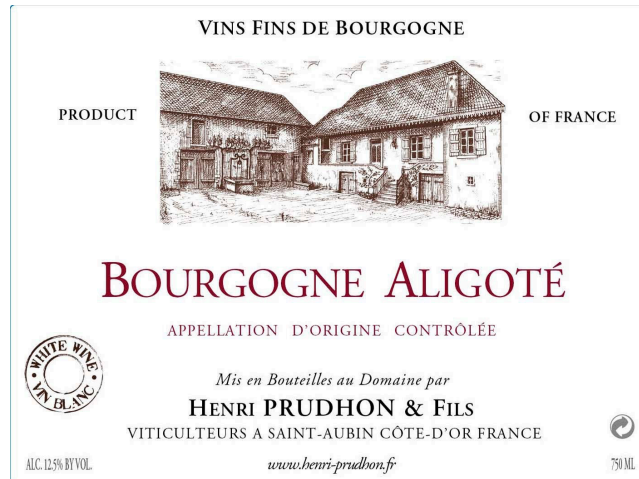


Henri Prudhon & Fils



Bourgogne Aligoté



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From two plots in Saint Aubin and Puligny, whose combined surface is just under .5 ha.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** 30 and 60 years old, trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral barrel.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank in early spring
- **Élevage:** 8-10 months in neutral barrel
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration.
- **Sulfur:** Applied at harvest, racking, and bottling; c. 40 mg/l free.

In The Glass:

An exemplary Aligoté from two sites in Saint Aubin and Puligny with notes of green apple, lemon verbena, and crushed stone. Its direct, zingy, and palpable mineral drive and an attractive fruit presence complement its bright and racy character.