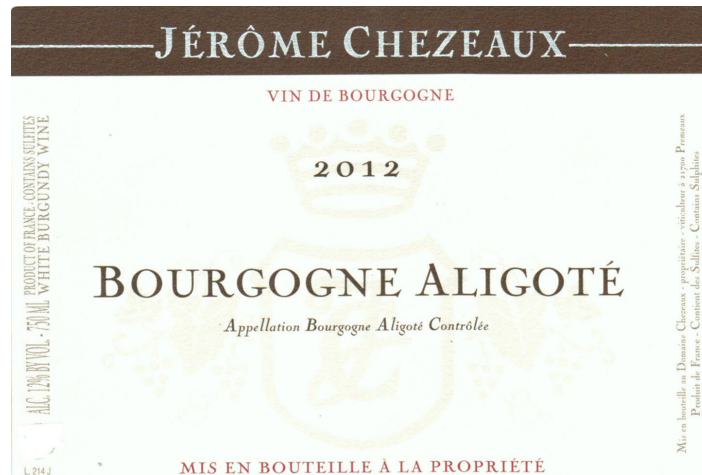


Jérôme Chezeaux



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 a .8 ha parcel in Prissey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 35 years, trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks.
- **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 stainless-steel tank
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 20 mg/l free.

In The Glass:

Never one to overemphasize richness in his wines, Jérôme's Aligoté always offers ample cut and notable dryness, its flinty core laced with subtle white-flower accents and bright citrus fruit.