

Sylvain Morey



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 .254 ha (6 ouvrées) of vines in Les Pierres Bourgogne lieu-dit on the plain below Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1997 at 10,000 vines/ha
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 350-l neutral oak barrels
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 15 months in 350-l neutral oak barrels followed by 2 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with Casein and unfiltered
- **Sulfur:** Applied at harvest, during élevage, and at bottling, 20-25 mg/l free

In The Glass:

This parcel's clay soils mean that it doesn't suffer from water stress and reaches good ripeness, giving golden and balanced grapes. Les Pierres is planted low on the slope, and is faithful to its terroir in that its rich, heavy soils bring body and heft to the Aligoté without sacrificing its high acidity and powerful, smoky minerality.