

# Edmond Cornu & 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 parcels in Chorey and Ladoix
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 30 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tank
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank in early spring
- **Élevage:** 12 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, occasional plate filtration
- **Sulfur:**

### In The Glass:

This traditional white wine of Burgundy as translated by Cornu has the bright acidity that this variety is noted for but also is quite full-bodied and aggressively mineral, characteristics that result from the old vines that are the source for this cuvée.