

Bourgogne Aligoté 2024

La Marie ALIGOTE



VINEYARD

A blend of grapes from two plots, one located in Côte Chalonnaise, north of Montagny, the other in south Côte de Beaune.

TERROIR

Clay-limestone.

VINES

25 to 35 years old vines.

VINIFICATION

Grapes are chilled down to 12°C, direct crushing, no destemming to facilitate flow. 30% vinified in barrel, the rest in vats for 12 days of fermentation.

AGEING

No malolactic fermentation. Vat ageing during 10 months to preserve the grape variety freshness.

Bottled april 2025.

TASTING

Pale gold color for our Aligoté. The mouth is refreshing and reveals a beautiful minerality, aromas of Granny Smith apple, citrus fruits and floral notes. The finish is lively, harmonious and salivating.

DRINK

2025-2027

STORY

Mary Tudor is La Marie, Mary I of England, made Duchess of Burgundy when she married Prince Phillip of Spain in July 1554.