

✧ Parcelle

- ✧ Varietal Aligote
- ✧ Color white
- ✧ Soil clay and limestone
- ✧ Surface 0.54 ha

✧ Viticulture

We provide traditional manual culture work and care to the vine from november to July: Guyot pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.
The time and care we give to the vine is key to wine quality.

✧ Winemaking

First steps include crushing and fermentation in French oak barrels (1/3) and stainless steel tank (2/3).
Then comes bâtonnage and natural malolactic fermentation at cellar temperature (13 to 14° C).
After 12 months of ageing, the wine is pumped back to one tank for bottling preparation.

✧ Vintage 2015

If I had to choose one word about 2015 vintage, it would be «energy» : thanks to long weeks of sunshine and high temperatures during summer 2015, our grapes were clean and very ripe by the end of August. Soil labour and manual practices (ploughing, green harvest...) were key to balance a faster vegetative cycle. Malic acid content was lower so we decided to start harvesting early on september 5 in order to keep enough freshness in the berries. Winemaking was smooth due to the exceptionally good quality of grapes, no rot, short distance between our vineyards and press room that would not oxydize the grapes during transportation.

Ageing and malo-lactic fermentation took place naturally in our cellar during winter 2015 and spring 2016. Bottling was achieved in spring 2017.

Tastingwise, our 2015 whites show a successful balance of ripe fruit and freshness. The lower acid content was the big challenge for this harvest and we managed to preserve enough of it. Our more exposed to the sun plots show a even stronger expression of exoticism (lychee, peach, summer flower bunch) whereas less exposed plots are more subtle (tea, apple, spring flowers...). All whites are clearly showing well now, ready to drink soon, a bit colder than you would usually serve. The richness, in nose and mouth, is yet delicate and really flattering.

Our 2015 reds are at their best : Pinot Noir is giving its best when the grapes have had enough sunshine to develop yummy flavors of red fruits. The tannins are so silky you may pair the reds with any food !

Fabrice Amiot, february 2018

✧ Ideal consumption 2 years, depending on storage and transport

✧ Ageing potential 5 years - depending on storage and transport

