



BOURGOGNE ALIGOTÉ 2025



We have created a wine-merchant maturer business in the early 2000's to complete the range of wines the domain offers. Guided by the belief that great wine starts with great grapes, we buy grapes or must to vinegrowers working in the same spirit and the same implication in their vineyard as we do in our Domaine vines.

Grape

Aligoté

Area

Burgundy

Soils

Clayey and chalky

Yield

50hl/ha

ABV

12,5 %

Ageing potential

3 to 5 years

VINIFICATION

Soft and slow pressing to extract the best juices. Alcoholic fermentation with natural yeasts to respect the personality of each terroir. Malolactic fermentation 100%.

The wine is aged on its fine lees during 8 to 12 months. During the early months, the lees may be occasionally stirred if needed. The vinification is entirely done in stainless steel tanks to preserve the freshness and the typicity of the wine.

VINTAGE 2025

In 2025, the vines grew in fits and starts, with several periods of very rapid development. The summer was also marked by heatwaves, resulting in significant water stress. Rain returned in mid-August, restoring an excellent balance in the grapes. Even so, the berries remained small, with thick skins and large seeds, leading to low juice yields.

Overall, the 2025 harvest proved to be far more modest in volume than expected. Quality, however, is outstanding, with wines that are rich and full-bodied yet remarkably well balanced, displaying excellent freshness.

TASTING AND ADVICE

The Bourgogne Aligoté is a white wine, easy drinking and fresh. Zesty notes and bright liveliness make this wine a perfect choice for an apéritif. It is best enjoyed in its youth to fully appreciate its freshness.

To serve around 12°C as an apéritif or with a plate of sausages and ham or with mixed salad.