

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2023 MARCHAND & BURCH BOURGOGNE ALIGOTÉ

Tasting Notes: Pascal Marchand has access to two old-vine Aligoté plots that lie curiously within the Chardonnay nirvana of Puligny-Montrachet in the Côte de Beaune. The wine crafted from these special fines testifies transparently to the nobility of this emerging variety, that has been hiding in plain sight for centuries! Fresh and direct, with clean and present acidity, citrus and almond kernel aromatics, a surprisingly lush texture, saline and mineral undertones and a long finish, the Aligoté elevates food, delights as an aperitif and will continue to satisfy with a few additional years in bottle.

Vineyards: Blend of 2 plots: Les Costières Rond de Pré & Champ Pernot

Age of the vines: 50 years

Soil: Steep slopes composed of a sandy marl and limestone.

Maceration process: Whole bunch pressed. Alcoholic and malolactic fermentation 2/3 in barrels and 1/3 steel tank, sur lie without batonnage.

Pressing: Pneumatic press

Total élevage: 8 months: 2/3 in oak and 1/3 in tank

Oak used: Used French oak barrels.

Operations performed during ageing: One racking before bottling.

Filtration: Fining followed by light filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 5 years.

Alcohol: 13%

