

Bourgogne Aligoté

LA VIGNE DE MARIE-LOUISE



TECHNICAL DATA

GRAPE VARIETY
Aligoté

SOIL
Portlandian —
limestone

ASPECT
Northwest

VITICULTURE
HVE level 3

AGING
Stainless steel tank

SERVING TEMPERATURE
10–12°C

CELLARING POTENTIAL
2–5 years

I. Vines

La Vigne de Marie-Louise was planted in 1965 by Émile Petit and Marie-Louise Pinon, Céline's grandparents — a massal selection, a guarantee of the vineyard heritage's biodiversity. It is located in Saint-Bris-le-Vineux, on the Portlandian (limestone), with a northwest exposure.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

After a long and delicate pressing and a cold settling of about twenty hours, fermentation takes place around 16 to 18°C using indigenous yeasts. Malolactic fermentation is carried out on fine lees from November to mid-April, followed by light fining and earth filtration for a clear, stable wine before bottling at the estate. Aging takes place exclusively in thermoregulated stainless steel vats, preserving freshness and fruitiness while allowing low-temperature fermentation that best develops the wine's aromas.

III. Tasting

A dry wine, light yet powerful, with aromas of white fruits, vine peach and white flowers. Very fresh and full of character, with a fine acidity that pairs well with delicate, tender dishes such as fish pies or quenelles.