

## BOURGOGNE ALIGOTÉ

LA VIGNE DE MARIE LOUISE

### VINES

*La Vigne de Marie-Louise* was planted in 1965 by Emile Louis and Marie-Louise Pinon, Céline's grandparents. The vines are a massal selection for a biodiversity of wine heritage.

The plot is located in the village of Saint-Bris-Le-Vineux on the Portlandian, the upper layer of the Jurassic composed of limestone, with a North-West exposure.

**Surface** : 1,5ha

**Middle Age** : 65 years old

**Yield** : 40hL/ha

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.

### VINIFICATION

After a long and delicate pressing, a cold settling of about twenty hours, the fermentation took place at around 16° to 18° Celsius using indigenous yeasts.

We carry out the malolactic fermentation on fine lees from November to mid-April then a light fining and filtration on earth in order to obtain a clear and stable wine before bottling by us at the estate.

The aging is done exclusively in stainless steel vats to preserve the freshness and fruitiness of the wine. These vats are thermoregulated which allows fermentations to be carried out at low temperatures in order to best develop the aromas of the wine.

### TASTING

A dry, light and powerful wine with aromas of white fruits, vine peach and white flowers. Very fresh, elegant and full of character, it has a beautiful acidity. Its frankness imposes delicate dishes, but with a soft texture, such as fish pies. You can also serve it with quenelles and fine fish or an eggplant tian.

Must be served between 10 and 12° Celsius and has a aging potential of 2 to 3 years or even 5 years.

