

BOURGOGNE ALIGOTÉ - DEVEVEY

Côte de Beaune



APPELLATION: Bourgogne AOC

BLEND : Aligoté (100%)

WINEMAKER: Jean-Yves Devevey & Joelle Monie

VINEYARD: _____

The grapes come from a plot located on the lower slopes of Volnay at 250m altitude, planted on clay limestone soils .

VITICULTURE: _____

The viticulture is certified organic. Yields are kept limited by short pruning and bud thinning which is carried out in the spring.

WINEMAKING: _____

The fruit is direct pressed then settled. Alcoholic and malolactic fermentation takes place in barrel before the wine is aged on lees for 12 months in neutral oak. The wine is racked then transferred to stainless steel for an additional 6 months maturation in tank. The wine is lightly filtered before bottling with a touch of sulphur.

WEBSITE: <https://www.devevey.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An expressive nose of orchard fruit with a hint of cream. The palate is mineral-driven, showing notes of wet stone and a subtle autolytic character. The finish is generous and rounded.