



DOMAINE OLIVIER GUYOT

BOURGOGNE ALIGOTE "CUVEE DAVID" 2020



The Aligoté grape is the second white variety planted in Burgundy with only 6% of the vineyard. To mark this singularity a distinct appellation was created for it in 1937, AOP that can be produced throughout Burgundy, except in the Chablisien. This grape was widely planted before Phylloxera, records find some planting even in some Grand Cru sites, but lost in fame for the more expressive Chardonnay when time came to replant. The last few decades, with the arrival of a new generation more in search of the adequate Terroir-variety, is seeing a regain of fame for this variety anchored into Burgundy history, it is mostly appreciated for its approachable & subtle profile and ability to express the precise mineral character of each site.

The Guyots are one of the oldest families in Marsannay-la-Côte, the estate being handed from father to son since the 16th century. Also called the Golden door of the Côte-de-Nuits, Marsannay stretches from Fixin to the south and Dijon to the north.

Olivier since 1990, and now his two sons David & Thomas, oversees the 35 acres estate made of tiny plots all over the Côte-de-Nuits. In his quest of the best quality of grape he follows biodynamic cultivation methods, plough the soils with horses and harvest exclusively by hands. In the cellar it's hand off winemaking and the wine is bottled without filtration to preserve the sense of the place.

SOIL TYPE _____

Clay & Limestone in the village of Marsannay-la-Côte

VARIETAL _____

100% Aligoté.

CULTURE _____

Organic practices. No herbicides used in the vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Traditional working of the soil with animal traction. Systematic de-budding. Hand-harvesting exclusively.

VINIFICATION _____

Alcoholic fermentation in stainless steel vats.
Malolactic fermentation followed by 14 months on the fine lees in stainless.
No filtration before bottling.

TASTING NOTES _____

Citrus & white flowers dominate on the nose. Nice fleshy mid palate with touches of quince. Sage and mint offers a nice added freshness. Intense mineral notes from the chalky soil. Plenty of the Classic Aligoté's vitality on the finish that make you want some more.

Other wines from the same estate:

Marsannay Blanc "La Montagne" 2020

Marsannay Red "Les Favières" 2020

Gevrey-Chambertin "En Champs" 2020

Clos de la Roche Grand Cru 2020

Clos de Vougeot

