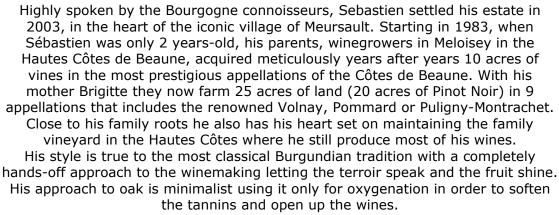


DOMAINE SÉBASTIEN MAGNIEN

Bourgogne Aligoté 2021





SOIL TYPE—

Limestone combined with marl.

Vineyard of altitude in the Hautes Cotes de Beaune part of the original family estate.

100 % Aligoté grape. 70 years old vines planted by Sebastien's grand-father.

Culture ———

Organic farming with no pesticides. Soils are ploughed mechanically. Disbudding, Green harvest and manual leaf thinning. Grapes are harvested by hand in small crates and sorted on a sorting table.

VINIFICATION—

Pneumatic pressing. "Debourbage" (clarification) at cold temperature. Fermentation happens in stainless steel tank. The wine is allowed to settle for 6 month before bottling.

TASTING NOTES—

These old vines of Aligoté give natural low yields of high quality fruit. The resulting wine is surprisingly rich and complex. On the palate that richness is followed by hints of lime zest, juniper berry, sappy minerality and very nice herbal acidity. Paired with food, a creamy lemon custard nuance emerges.

From the same winery:

Hautes Côtes de Beaune Blanc & Red Hautes Côtes de Beaune "Clos de la Perrière" Meursault "Les Meix Chavaux" Beaune 1er Cru "Les Aigrots" Pommard "Les Petits Noizons"





CÔTE DE NUITS