



NORMAND BOURGOGNE ALIGOTÉ

Certified Organic*

From their beginning back in the last century, renting old parcels high on the Roche Vineuse outcropping, Sylvaine and Alain have focused on viticulture, native ferments, and long, gentle élevages– the antithesis of the large co-ops that dominate the Maçonnais. In this century, Sylvaine inherited family vines, including choice parcels in Pouilly-Fuissê, and they moved to fully artisanal farming in the vines. In 2023 following enology studies, their son Thomas joined them.

VINEYARD

- Site:** In the Maçon-Igé zone.
- Soil:** Clay-limestone.
- Vines:** A mature parcel of 2.5 acres planted in the 1990s. *The domaine is certified organic by Ecocert in France but not by USDA in America.
- Varieties:** Aligoté.

CELLAR

- Vinification & Aging:** Native yeast and gentle, slow fermentation with a long upbringing of 12 months minimum on the fine lees in vat. Alain rarely fines and often doesn't filter.
- Production:** 500 cases.
- Profile:** Racy Aligoté fruit underpinned by zesty spice from extended lees aging.

