



Maison
Charmelieu

2021

ALIGOTÉ

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Aligoté

AOC

Vin de France

Soils

Granite

Harvest Date

September 20, 2021

Fermentation & Aging

Stainless fermenters

Aged 6 months in:

Stainless steel

Technical Data

pH: 3.67

TA: 3.01 g/L

Alc: 12.5%

RS: 0.00%

Bottled: March 20, 2022

VINEYARD NOTES

These aligoté grapes come entirely from the Côte Chalonnaise in the village of Bouzeron, which is famous for aligoté grapes. The site contains vines averaging 50 years old, and are low-yielding. The Bouzeron site, specifically, is planted with Aligoté Doré, which is an Aligoté clone that gives smaller yields and grapes with more concentrated and expressive aromatics. The soil is limestone dominant with some clay.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where 30% of the grapes are de-stemmed and cold-soaked for 6-8 hours on the skins, prior to pressing. This “Macération pelliculaire” allows us to extract aromatics from the skin, which balances the acidity of the grapes. The grapes are then pressed and fermented in stainless steel. All of our wines undergo a traditional non-inoculated natural fermentation, which often extends the fermentation through the winter and then undergoes a full malolactic fermentation in the spring.

WINEMAKERS NOTES

The 2021 Maison Charmelieu is of our classic representations of Aligoté from this region. Crisp, light, and full of bright fruit flavors, the wine is very approachable from the start and perfect on its own during the summer or paired with light fare and cheeses. The nose is brimming with floral and citrus notes, while the wine’s lighter body is accented by the high acidity and dry finish. This wine is designed to be easy-going, so best to open it in its youth.