

L' ACCORD

Varieties

63% Aligoté
37% Chardonnay

Vin de France

Soils

Limestone and Clay Mix

Harvest Date

September 7, 2022

Fermentation & Aging

Barrel fermented
100% Neutral French oak

Technical Data

pH: 3.2
TA: 7.22 g/L
Alc: 13.7%
RS: <0.00%
Bottled: June 2023
Cases Produced: 130

VINEYARD NOTES

This is our second release of this unique blend of the two main Burgundian white grape varieties. We've combined chardonnay from our AOC Bourgogne sites with Aligoté from both our Bouzeron site as well as some additional Aligoté from a regional grower. These two varietals thrive in the mix of limestone and clay that helps maintain the bright acidity in these wines and adds the classic flinty notes commonly associated with wines from this area.

WINEMAKING NOTES

The Aligoté 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 Chardonnay grapes our whole cluster pressed and tank settled. The grapes are then fermented in stainless steel and neutral French oak. 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. Thus remaining "sur-lie" and not racked until bottling after 10 months. During the ten months of aging, Michael tastes the different barrels and piecing together the final blend, which he finalizes just prior to bottling.

WINEMAKERS NOTES

A wine created by father & daughter (Michael and Hanna), L'Accord, which translates to "union" or "comaraderie" is a nod to these two main grapes of Burgundy coming together to express the wonderful harmony of these two very different varieties. Traditionally in Burgundy, these two grape varieties would not be blended together, thus by law, we have to classify this wine as a Vin de France and not a Burgundy. However blending them offers greater complexity and adds some complementary elements that really elevate this wine. The addition of Aligoté brings fresh tropical fruit aromas and adds vibrant acidity to help balance out some of the ripe yellow fruit flavors of the Chardonnay like pear and apple. This bottle is certainly enjoyable now, but can probably be cellared with proper conditions for about 3-5 years.