



AOP Bourgogne Aligoté 2022 Vincent Wengier

Vin de Bourgogne, blanc, France.

Grape variety: Aligoté

Area: 6 ha

Yield: 72 hl/ha

Average age of the vines: 20 years

Alcohol content: 12,5 % Vol.

Residual sugar: 0,0g/L



Contains sulfites. Does not contain egg or egg products.

Does not contain milk or milk-based products.

In conversion to organic farming



Gold medal at the international competition of Lyon 2023

Gold medal at the Challenge Gilbert et Gaillard: score of 88/100

Two stars at Hachette wine guide 2024

- **THE VINTAGE**

2022 was characterized by a very good harvest quality. It is a perfectly balanced vintage.

- **SITUATION**

The vines are located south of the Chablis appellation on plateau.



- **TERROIR**

Plots located on clay-limestone soil. The subsoil dates from the Kimmeridgian, typical of the Chablis vineyard.

- **IN THE VINEYARD**

Weeding is exclusively mechanical. The summer was dry, disease pressure was low. The quality of the harvest was exceptional.

- **HARVEST START DATE**

The harvest began in mid-September, and lasted a good ten days.

- **VINIFICATION**

After rigorous settling, the alcoholic fermentation took place slowly under good conditions for about a month. Malolactic fermentation was triggered naturally and quite quickly following this.

- **MATURATION**

Aging takes place in thermo-regulated stainless-steel vats on fine lees to give the wine all its roundness and aromatic complexity.

- **SERVICE**

Serving temperature is 12° to 14°C.

- **AGING POTENTIAL**

3 to 5 years.

- **TASTING**

Pale yellow. Very citrus nose. The mouth is of a tension without hardness which delivers in final its saline and salivating notes.

- **FOOD & WINE PAIRINGS**

Aperitif, exotic cuisine.