



DOMAINE  
**SYLVAIN MOREY**  
*Grands Vins de Bourgogne*



Full cuvée name: *BOURGOGNE ALIGOTE*

Vintage: *2017*

Colour: *White*

Grape variety: *Aligoté*

Vineyard: *Les Pierres Bourgogne*

Yield: *27 hl/ha*

Vinification: *Hand picking. Pneumatic pressing of whole bunches without crushing. Static cold settling and decanting of the clear juices and light solids to 350 litre barrels the next day. 0% new barrels.*

*Alcoholic fermentation using indigenous yeasts. Natural malolactic fermentation.*

Ageing: *On fine lees without stirring. Fractional sulphiting. Racking and blending in a stainless-steel tank 2 months before bottling.*

Length of ageing: *15 months*

Bottling: *after a light casein fining and without filtration on a fruit day, 19.12.2018*

Bottle formats: *75 cl / 150 cl*

Number of bottles produced: *600 bottles and 12 magnums*

Origin (of the grapes): *Les Pierres Bourgogne*

Vintage conditions: *2017 is a great vintage for whites.*

*It combines flesh, ripeness and natural freshness. A particularly well-balanced, classic vintage, with the wines already very flattering as soon as they were bottled. The terroir of Les Pierres is typical of what is called "les bas" in Burgundy, namely land at the bottom of hillsides, with soil rich in clay and fairly heavy soil. This gives body to the Aligoté grape variety, while not masking its naturally sharp, salty aspect. The 2017 harvest was reduced there after a cold spell followed by a lot of poor fruit set. 2017 and its low yields gave full ripeness to this grape variety and resulted in a balanced cuvée.*