

DOMAINE DE LA MONETTE BOUZERON «LES FIAS»

WINEMAKER

Roelof Ligtmans & Marlon Steine

WINE REGION

Burgundy



STORY

Roel of Ligtmans & Marlon Steine, a Dutch couple, bought the domaine in 2007. They were able to buy their first vineyard in 2008 and began the winemaking enterprise with the beautiful 2009 vintage. Their aim is to produce wine as naturally as possible: limited use of vineyard treatments and products, enhancement of biodiversity in the vineyard, revitalization of the soil, and hands-off winemaking. Bottles, packaging, labels, are all chosen with regards to the environment. In 2010 the roof of the winery has been transformed into a solar energy production unit.

VINEYARD

Every vineyard from this Domain is maintained in an eco-conscious manner, using certified organic practices since 2009. This means no chemical treatments to the vine nor the soil.

This wine comes from a vineyard in Bouzeron, in the Fias “Lieux-dit”, with vines of around 30 years old.

VINIFICATION

The fruit is manually harvested, and sorted at the winery. The fruit is pressed slowly, and left to settle naturally with no enzymes over 24 hrs. This is followed by alcoholic fermentation and malolactic fermentation in large 500L barrels. The wine is then aged sur lie for 8 months, followed by 3 months in used oak barrels.

TASTING NOTES

This wine a bright yellow robe. The nose is very floral, with hints of white stone fruit. The mouth is refreshing and crisp with flavors of green apple. The mouthfeel is round and balanced, with a touch of salinity. Best if drank within 3 years of bottling date.

FOOD PAIRING

Best with fresh fish dishes or sushi.

QUICK FACTS

VARIETY

100% Aligoté

AGING

Oak Barrels

FARMING

Certified Organic
by Ecocert France

