

DOMAINE DE LA MONETTE BOURGOGNE ALIGOTÉ «LES POTETS»

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 come from the commune of Mercurey in the Potets “lieu-dit”. These vines have deep roots, and are of about 100 years of age, and provide low yield, high quality fruit.

VINIFICATION

The fruit is manually harvested, and sorted at the winery. No sulfite additions were made. Cold stettingling during 24h at 8C. Juice is then fermented in 500 liters oak barrels. Malolactic fermentation occurs in these same barrels. The wine is aged in used oak barrels for 7 months sur-lies, and another 2 months in tank.

TASTING NOTES

This wine has a bright with a powerful noise, this wine has white fruits and acaica flower aromas. The mouth is fresh, with hints of green apple and depth from the oak barrels. A very bright wine.

FOOD PAIRING

Hamachi Crudo, escargots or sweet breads and Bone Marrow.

GRAND VIN DE BOURGOGNE

Les Potets

BOURGOGNE ALIGOTÉ

Domaine de la Monette

QUICK FACTS

VARIETY

100% Aligoté

PRODUCTION

1 728 bottles

AGING

Oak Barrels

FARMING

Certified Organic
by Ecocert France

