



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Bourgogne Aligoté Vieilles Vignes

This *cuvée* comes from two plots, both with 55-year-old Aligoté vines, one in the village of Morey-Saint-Denis (a plot of 0.43 hectare / \approx 1 acre) and the other in Couchey (0.51 hectare / \approx 1.25 acres). Made from fully ripe grapes, Bourgogne Aligoté *Vieilles Vignes* develops plenty of taste, with notes of curry, citrus fruits, and white fruits, and then a pleasant freshness on the finish.

It is a wine to serve with a meal, which you can drink in its youth, or keep for 5 years or more.

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

Wine-making processes

The grapes are pressed for 4 hours (whole-bunch pressing), so that the must is delicately extracted. Ageing lasts for 12 to 18 months, half in the 600-litre oak barrels, and half in stainless steel tanks, to preserve freshness.

The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



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Food and wine pairing

Ideal as an aperitif, it will accompany a fish stew, shellfish with lime, terrine, jambon persillé (jellied parsley ham), snails, and all forms of parsley garnishes.