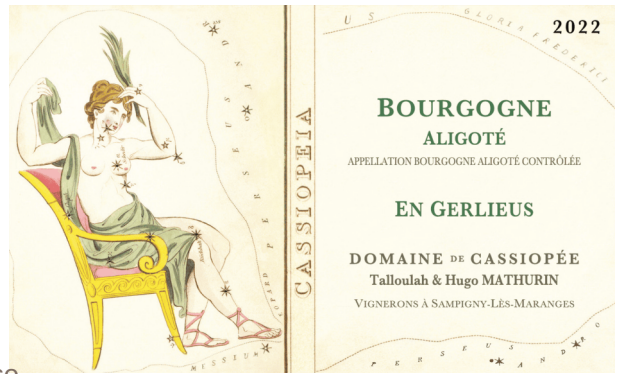


Bourgogne Aligoté, En Gerlieus

Domaine de Cassiopée



LOCALITY: FRANCE – Burgundy – Côte Chalonnaise

APPELLATION: Bourgogne Aligoté

GRAPE VARIETY: Aligoté

WINEMAKER: Talloulah and Hugo Mathurin

VINEYARD: Planted between 1938 and 1991 over clay-limestone soil and surrounded by forest. North and northeast exposition. Density of 11,000 vines/ha.

VITICULTURE: Organic certification pending. Guyot-Poussard pruning.

WINEMAKING: Whole cluster. Pneumatic press at 1.5 bar. 2 days of clarification at 4°C. Fermented for 2 months over indigenous yeasts. Complete malolactic conversion.

AGING: Aged for 15 months in old barrels (70%) and sandstone concrete jar (30%).

BOTTLING: Coordination with the lunar calendar. No fining, no filtration. Little or no sulfur used (very light dose during bottling).

