

Domaine Sylvain Pataille Bourgogne Aligoté "Champ Forey" dry white 2020



Product price:

€270.00

Product features:

Area: BURGUNDY

Winemaker: Sylvain Pataille

Vintage: 2020

Appellation: Bourgogne Aligoté

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: aligoté

Product short description:

Sylvain Pataille gives nobility to the "poor cousin" grape of Burgundy. Here is his "great" aligoté, already superb but deserving of a few years of patience that will reveal its beautiful potential. A must-try to see what the aligoté grape can REALLY produce when mastered to perfection by a meticulous winemaker who is also an exceptional technician.

Product description:

PRESENTATION OF DOMAINE PATAILLE
+ ALL ITS OTHER WINES IN STOCK

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Please note, in order to limit the addition of the preservative sulfur (SO₂) at the time of bottling, Sylvain Pataille may intentionally leave "too much" CO₂ (natural, resulting from alcoholic fermentation, with no impact on the wine) to protect the wine from oxidation. If this is the case (which is quite rare), do not hesitate to decant this Aligoté and let it rest in the carafe until the excess gas (which may make the wine slightly sparkling, but is completely neutral!) dissipates.

The winemaker's word:

Domaine : *"My domaine covers 14 hectares located solely in the Marsannay appellation; becoming a winemaker has been evident to me since a young age. As a consulting oenologist, I took over a hectare of vines on lease in 1999, then the area increased to two hectares in 2000 and 4 hectares in 2001, the year I left the lab to fully dedicate myself to the domaine and a small consulting activity. 2002 saw a significant evolution with the expansion to 10 hectares and especially the arrival of beautiful parcels. Moreover, since the 2008 vintage, the domaine has transitioned to organic and subsequently obtained the Ecocert label."*

Grape variety: 100% Aligoté

Lieu-dit: Champ Forey

Vinification: Direct and manual pressing for 5-6 hours, using whole bunches.

Aging: 11 months in barrels on lees then 1 month in tanks