

# Domaine Sylvain Pataille Bourgogne Aligoté "Le Charme aux Prêtres" dry white 2021



Product price:

**€354.00**

Product features:

Area: BURGUNDY

Winemaker: Sylvain Pataille

Vintage: 2021

Appellation: Bourgogne Aligoté

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Wine Advocate (Parker): 90/100

Cépage dominant: aligoté

## Product short description:

A chiseled, precise palate, very long, rich, and fresh; a great gastronomic wine with impressive aging potential. **92/100 RVF**

## Product description:

**PRESENTATION OF DOMAINE PATAILLE**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

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**RVF Guide to the Best Wines of France 2025** (August 2024): **92/100**. *We tasted four superb aligotés: a tangy La Charme aux Prêtres, understated and quite haunting.*

**Robert Parker's Wine Advocate** (William Kelley - January 2023): **90/100**. *From a parcel planted in 1949, the 2021 Bourgogne Aligoté La Charme aux Prêtres reveals scents of pear, peach, clear honey, fresh mint, and white flowers. Medium to full-bodied, fleshy and ample, it's underpinned by racy acids and concludes with a saline finish. Drink date: 2023-2035.*

#### **Technical sheet written by the domaine:**

My domaine spans 14 hectares located solely in the Marsannay appellation; becoming a winemaker has been evident to me since my youth. As a consulting oenologist, I took over one 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 significant growth with the expansion to 10 hectares and especially the arrival of beautiful parcels.

Additionally, the domaine has been certified organic (since 2008) and is currently undergoing biodynamic certification with Ecocert."

**Marsannay white 'La Charme aux Prêtres'** needs time to integrate and express itself.

**Grape variety** : 100% Aligoté.

**Terroir** : La Charme aux Prêtres. Superficial soil of very calcareous bedrock with red clays on the surface, which imparts a strong minerality to this wine.

**Vinification**: Aging for 2 years in barrels with 2/3 new barrels in the first year and 1/3 in the second part of aging. Alcoholic fermentation with indigenous yeasts, aging on lees, and light bâtonnage (2 or 3 times).

Bottling after 24/27 months of aging depending on the vintage and tastings (minimum 20 months in barrels followed by 3 months of clarification in tank) with light filtration to avoid stripping the wines.