

Domaine Sylvain Pataille Bourgogne Aligote dry white 2023



Product price:

€108.00

Product features:

Area: BURGUNDY

Winemaker: Sylvain Pataille

Vintage: 2023

Appellation: Bourgogne Aligoté

Color: dry white

Unit Price: 15-20 €

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 "little" aligoté, already superb. There are also the "greats," from very old plots. A must-taste 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 THE DOMAINE PATAILLE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Sylvain Pataille Bourgogne Aligoté blanc sec 2023

Please note, in order to limit the addition of the preservative sulfur (SO₂) at bottling, Sylvain Pataille may intentionally leave "too much" CO₂ (natural, resulting from alcoholic fermentation, with no

influence 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!) escapes.

The winemaker's word:

Domaine : *"My domaine covers 14 hectares located solely in the Marsannay appellation; becoming a winemaker has been obvious to me since my youth. 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 been organic and subsequently obtained the Ecocert label."*

Bourgogne aligoté: Hillside terroir (parcel les Roseys, planted in 1949) on a beautiful terroir of red clays over very draining limestone, which gives powerful wines that require aging to express themselves. They are blended with two other aligoté vines (planted in 1923, 1928, 1952) located on the terroir of Clos du Roy, thus bringing mineral quality and aromatic freshness.