

Domaine Sylvain Pataille Bourgogne Aligoté "Champ Forey" dry white 2021 (3 bottles)



Product price:

€124.50

Product features:

Area: BURGUNDY

Winemaker: Sylvain Pataille

Vintage: 2021

Appellation: Bourgogne Aligoté

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 93/100

Wine Advocate (Parker): 90/100

Cépage dominant: aligoté

Product short description:

Sylvain Pataille bestows nobility upon the "poor relative" grape variety of Burgundy. Here is his "great" Aligoté, already superb but deserving a few years of patience to reveal its beautiful potential. A must-taste to see what the Aligoté grape can REALLY offer when mastered to perfection by a meticulous winemaker and an exceptional technician. **93/100 RVF**

Product description:

PRESENTATION OF THE DOMAINE PATAILLE
+ ALL OTHER CUVÉES IN STOCK

Comments on this

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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, without any influence on the wine) to protect the wine from oxidation. If this is the case (it is still quite rare), do not hesitate to decant this aligoté and then let it rest in a carafe until the excess gas (which can make the wine borderline sparkling, but totally neutral!) escapes.

RVF Guide to the Best Wines of France 2025 (August 2024): **93/100**. *Champ Forey, which offers more amplitude of flesh, with its tasty chew and fine bitters on the finish, marks a white wine with strong character.*

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.*

The winemaker's word:

Domaine: *"My domaine covers 14 hectares located solely in the Marsannay appellation; becoming a winemaker has been an obvious choice since my youngest age. While working as a consulting oenologist, I took over a hectare of rented vines in 1999, and 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 major evolution with the expansion to 10 hectares and particularly the acquisition of beautiful parcels.*

Furthermore, since the 2008 vintage, the domaine has gone organic and later obtained the Ecocert label."

Grape variety: 100% Aligoté

Lieu-dit: Champ Forey

Vinification: Direct and manual pressing for 5-6 hours, with whole clusters.

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