# Bourgogne Aligote Domaine du Prieuré 2022



## Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d'Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

#### Producer

Found in the heart of the Cote de Beaune, the picturesque village of Savigny-les-Beaune has for a long time earned its good name. It was here that the monks of Citeaux, the founders of the Burgundian vineyard system, became substantial property owners. In order to administer their vineyards they established a priory in the 16th century, hence the name. Today the 31 hectare domaine is owned by Jean-Michel Maurice, the mayor of Savigny, along with his son Stephen, who uses his international experience as winemaker.

### **Tasting Notes**

From the village of Savigny in the Côte de Beaune, Jean Michel Maurice takes pride in preserving the subtle influence of the terroir and varietal character in his white wines. White Burgundy made from the Aligoté grape variety is increasingly rare, especially in the area of Savigny where Pinot Noir and Chardonnay dominate. It is a fresh, easy drinking white with good balance and lively acidity, which makes it a fine accompaniment to seafood or on its own as an aperitif.

#### Food

A fine accompaniment to seafood or on its own as an aperitif.

Technical Informati	on		
Country	France	Dry/Sweet Style	Bone dry
Region	Burgundy, Maconnais & Chalonnaise	Alcohol Content	12%
Grape(s)	Aligoté (100%)	Closure Style	Cork
Type	White	Organic/Biodynamic	In conversion-organic
Style	Crisp	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes
Body Style	Light bodied		Vegan: Yes
Sustainable	Yes-sustainable practices		



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