

DOMAINE ROUGEOT Bourgogne Aligoté 'Plumes' 2020

Provenance: Meursault, Burgundy

Grape Variety: 100% Aligoté

Pairing:

Seafood, oysters, white fish, scallops and also mild charcuterie

Serving:

Temperature: 9°C





Vineyard Cultivation:

Domaine Rougeot has a long history of making superb white wines from the famed village of Meursault. Their "Les Plumes" vineyard is located in Meursault, east of the famous RN74 where one finds richer soils of predominantly clay and small limestone rocks.



Vinification:

The "Les Plumes" is handpicked: the grapes are graded at the vineyard and then again at the Domaine on the sorting table. After pressing, alcoholic fermentation begins in French oak barrels and then undergoes malolactic fermentation. The wine matures in oak barrels for 12 months, delivering a nice textural and round body to the wine. The wine is then bottled without any filtration or clarification.









Tasting Notes:

The grape mix is a blend of the golden Aligoté and more productive plants. Mid yellow colour, at first the nose flirts with volatility, but this soon disappears. This is majestic, a great wine whatever the category, whatever the grape. Pure white fruit with excellent flesh, not just really pure but clearly perfectly balanced. Apparently its just 11.8% but tastes ripe. Tingle factor at the finish! 88-90 points -Jasper Morris.



Soil Type:

Clay and small limestone rocks



Method:

Organic (certified), Biodynamic



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Trade Portal

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