

# BOURGOGNE ALIGOTÉ



## TERROIR

Le Clos de la Perrière is located in Corpeau, south-east of the villages of Puligny-Montrachet and Chassagne-Montrachet. This 3-hectare plot is also planted with Pinot Noir and Chardonnay. The Clos benefits from a privileged environment; the plot is in the heart of the village, facing south and is protected by stone walls, .

## VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

## WINEMAKING

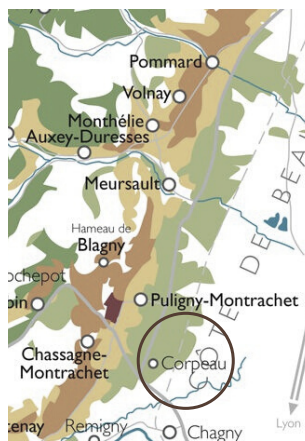
Hand-picked, then direct and progressive pressing in a pneumatic press.

After a very light settling, the juices are filled into 350-litre barrels (3-wine barrels on average). Fermentation is carried out without inputs (indigenous yeasts).

Aged for 4 months without stirring.

Racking at the beginning of spring and then leaving the wine to clarify naturally in stainless steel tanks for 2 months before bottling.

The wine is neither filtered nor fined.



Colour: White

Grape variety: Aligoté

Area (ha): 0.30

Planting date: 1967 and 1970

Soil: Clay and limestone

Altitude (m): 220

Exposure: South/South-East

Density (vines/ha): 10,000

Yield (hL/ha): 40

Ageing potential: 3 to 5 years



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