



Commune
Chenôve, Marsannay-la-Côte,
Couchey



Grape
Aligoté



Acreage
590.8 ha of which 368.7 ha are
AOP Marsannay red, white and
rosé, 98.2 ha are AOP
Marsannay rosé s.s. and 123.9
ha are regional AOP

Naming level
Bourgogne Aligoté

Landscape

Bourgogne Aligoté can be produced on a very large area of the appellation, from the bottom to the top of the hillside, from 820 to 1279 feet (250 to 390 meters) of altitude, with no to very steep slopes, and a dominant exposure to the East and South-East.

Soil and subsoil



Bourgogne Aligoté comes from the whole range of subsoils of the appellation. On the slopes, the different limestones of Jurassic age outcrop, with locally marls, the whole sometimes grouped by faults or covered by scree of angular limestone gravels.

The pebbles mixed with clays of the alluvial fans widely spread at the outlet of the valleys and of the old bed of the Ouche river dominate at the foot of the relief. These materials, which combine very good draining capacities with clay ensuring the storage of humidity, are an excellent substratum for the culture of the vine. To the East, very calcareous marl constitutes the subsoil between the alluvial spreadings.

Background

The Aligoté grape has its roots in the origins of the Burgundy vineyard. Long before Chardonnay, Aligoté, planted on the most beautiful soils, contributed to the reputation of the whites of Burgundy, and particularly of the Côte d'Or. At the beginning of the XXcentury, it was widely planted in the Marsannay area, colonizing the best slopes, whereas it was discredited and relegated to the heavy soils of the plain elsewhere. Here, a nice heritage of old vines still exists, sometimes in the best sectors of the appellation, and even in the future Premiers Crus.... Its return in force even allows to see it being planted again.

Wines

White Wine



If it is cultivated with care, and vinified with care, Aligoté is a formidable interpreter of terroirs. On stony soils, it expresses an unsuspected roundness, exacerbated by an almost exotic fruit. On marly soils, its structure allows it to defy time, with an elegant bitterness and a great sapidity. Finally, soils full of limestone the mouth lengthens to support an incredible minerality, coupled with a very saline character. These Aligoté can be paired with a wide range of dishes: from the finest fish to the most prestigious seafood, from cheeses (goat) to the most elaborate vegetables. Serving temperature: 12 °C

