

# Christophe Patrice

## BOURGOGNE ALIGOTÉ 2024

The 2024 Aligoté vintage in Chablis area is shaping up to be elegant and refined, marked by a return to classic freshness. A relatively cool and balanced growing season contributed to wines with bright acidity, precise minerality, and pure citrus and green apple notes. Early tastings suggest excellent aging potential and strong terroir expression—hallmarks of great Aligoté

### The Grape Varietal : **Aligoté**

Coming from the aligoté grape variety, this white is known to be drunk as an aperitif with blackcover cream (kir). However, its aroma allows it to stand well on a fish dish.

Aligoté is the “other” Burgundy white Grape. It grows in Burgundy from North to South.

The Patrice Aligoté come from the Yonne District (same as Chablis, Saint Bris and Irancy).

Aligoté only covers 300 hectares in that District.

**The Vineyard** : This wine is a blend of grapes coming from 2 Terroirs , the caillote and and kimeridgian maarl (clay and limestone that was under the ocean million of years ago).

allant des notes de citron et de pomme aux parfums des fleurs blanche.

**The work in the Vineyard** : The soil is worked in order to avoid having too much grass that compete with the vine. No chimical weedkiller.

All the work is done manually in the vineyard except for the harvest which are mechanical.

**Winemaking** in stainless steel vat after a gentle press in a very modern press where the grapes are transfer and press in a neutral environment under azote neutral gaz to avoid oxidation. Cold sedimentation period after the press – no added yeast – cold fermentation.

After the fermentation, the wine is separated from the lees to avoid long contact. We want a very refresh and clean Aligoté rather than a more heavy and body white wine.

2024 vintage shows citrus and green apple aromas. This is round enough with a clean and fresh finish.

To drink from now and for 3 years.

Ideal temperature to drink : 10°C on grilled Fish, with Oyster or raw fish in general, goat cheeses but also with salad and Taboulé.

