

# 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 Information

Country	France
Region	Burgundy, Maconnais & Chalonnaise
Grape(s)	Aligoté (100%)
Type	White
Style	Crisp
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Bone dry
Alcohol Content	12%
Closure Style	Cork
Organic/Biodynamic	In conversion-organic
Allergens	Milk: No
	Egg: No
Vegetarian/Vegan	Vegetarian: Yes
	Vegan: Yes



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