



BOUZERON "LES CORCELLES" 2022

CÔTE CHALONNAISE | 100% ALIGOTÉ | VILLAGE

PRESENTATION OF THE APPELLATION

Recognised in 1997 as a fully-fledged Burgundian appellation Village, the AOC Bouzeron is a salute to the Aligoté grape, to which it owes its fame. The Aligoté grape may be said to have fallen in love with this piece of ground, lying at an altitude between 270 and 350 meters. The upper portion consists of white marls derived from Oxfordian limestone. Elsewhere, the slopes consist in part of brown marly soils derived from Bath limestone.

TASTING:

Food pairings: Goat cheese

Potential and cellaring advice: 2 to 5 years. Serving temperature : 12°C

VINEYARD

- Exposition: East / South-East
- Soil and Subsoil: White marl with essentially limestone
- Density of planting: 10 000 vines / ha

WINE

- Harvest date: 10/09/2022
- Vinification: Alcoholic and malolactic fermentations in oak
- Aging: 10 months in oak with 15% new oak

CÔTE CHALONNAISE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

In Côte Chalonnaise, the grapes attained perfect ripeness. This naturally translates into wines with very expressive aromas and soft mouthfeel. Subtle floral scents accompany ripe fruit aromas of peach, apricot and pineapple. After being allowed to breathe, seductive notes of candied fruit and spices emerge. The palate is soft and supple, full-bodied and with good length. The 2022 vintage is undoubtedly a high-quality one that has everything to satisfy lovers of fine wines.