



BOUZERON "LES LOUÈRES" 2023

CÔTE CHALONNAISE | 100% ALIGOTÉ | VILLAGE

PRESENTATION OF THE APPELATION

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

- Vinification: Alcoholic and malolactic fermentations in oak
- Aging: 10 months in oak with 16% new oak

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That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. The wines are highly aromatic, featuring fruit notes of pear, peach, and apricot complemented by pleasant floral hints of linden and acacia. The palate reveals a touch of dried fruits, balanced by a well-rounded freshness. Without a doubt, 2023 is an exceptional vintage for the whites of the Côte Chalonnaise.