

BOURGOGNE ALIGOTÉ VIEILLES VIGNES



GENERAL INFORMATION

Lieu-dits: Longeroies (plot planted in 1951), Seuvrey (plot planted in 1961), Corve crenille (plot planted in 1950)

Exposure: East

Altitude: 220 metres

Soil: Clay-silty-sandy, weakly to moderately calcareous, not very thick, resulting from the alteration of alluvium

Yield: 72hl/hectare

Grape variety: 100% Aligoté

Alcohol: 12.5%

VINIFICATION

Viticulture:

Mechanical weed control, no insecticide used since 2004.

Work in the vineyards and cellar are scheduled according to the lunar calendar.

Partial leaf stripping and green harvesting practised to avoid botrytis.

Manual Harvest on 25 September 2021.

Winemaking:

Grapes sorted at the vineyard for the preservation of their quality.

Ageing in used oak barrels on lees for 9 months.

Light filtration before bottling.

THE PRODUCER

Rémi Jeanniard started his own domaine in 2003, after about 20 years of working at his father's domaine, and upon the retirement of his father. The family winery was divided between Rémi and his brother. Rémi's inaugural vintage was premiered in 2004. The estate of Domaine Rémi Jeanniard currently encompasses communes in the heart of Côte de Nuits - Morey-Saint-Denis, Gevrey-Chambertin, and Chambolle-Musigny. The vines in the domaine, being at least 50 years old, are of older than average age amongst those in the region. As such, Rémi tends to them with meticulous care, and abstains from chemical fertilisers.

Rémi practices green harvesting and handpicks his harvest selectively in order to increase the quality of the must in his grapes. The grapes are carefully sorted and destalked, and fermented with only natural yeast. To produce wines true to the terroir, bottling is done without fining.

