## **TASTING NOTES**



## DOMAINE DUPRE BOURGOGNE ALIGOTÉ, 2014

## **BACKGROUND**

THE FAMILY FARM WAS CREATED IN THE 1950' S AND AT THE TIME IT WAS MORE FOCUSED ON MIXED FARMING, RAISING LIVESTOCK, AND WORKING A FEW PARCELS OF VINES (APPROXIMATELY 3 HECTARES). BY THE LATE 1980' S, IT HAD GRADUALLY SWITCHED TO VITICULTURE. JEAN-CHRISTOPHE JOINED THE BUSINESS IN 1990, FOLLOWED BY VINCENT IN 1994. BY THEN, THE ESTATE HAD GROWN TO AROUND A DOZEN HECTARES. THEY SUBSEQUENTLY GAVE UP THE LIVESTOCK FARMING, TOOK OVER SEVERAL SMALL VINEYARDS IN THE VILLAGES OF ROYER AND MANCEY, AND THE DOMAINE EXPANDED TO THE SIZE IT HAS TODAY, AROUND 26 HECTARES. "I PLANT MY VINES ACCORDING TO THE SOIL", JEAN CHRISTOPHE LIKES TO SAY. THE 10 HECTARES OF CHARDONNAY RIPEN ON THE WHITE MARL OF MANCEY ON A SOUTH/ SOUTHWEST-FACING SLOPE. THE PINOT NOIR PREFERS THE RED EARTH OF "SOUS BORREAU" ON THE SLOPE, EAST OF ROYER, THE GAMAY IS MAINLY PLANTED ON THE DEEP CLAY-LIMESTONE SOIL OF THE ROYER VALLEY. THE DOMAINE'S RED WINES SHOW A BEAUTIFUL COMPLEXITY AND A DISTINCT CHARACTER. THE LOW-YIELDING VINES CREATE WINES "THAT MUST BE LEFT TO COME", ACCORDING TO HERVÉ GUICHARD, THE CELLAR MASTER, THE BURGUNDY CHARDONNAYS ARE ROBUST AND APPETIZING, THE MACON WHITES, PRODUCED IN COOLER SOILS, SHOW A LOVELY FRESHNESS ON THE PALATE, ALONG WITH NOTES OF CITRUS AND WHITE FLOWERS ON THE BOUQUET. WE DON'T JUST PAY LIP SERVICE TO "REASONED VITICULTURE", THE WEATHER STATION, WHICH WE HAVE SET UP ON THE DOMAINE, ALLOWS US TO DETERMINE THE TREATMENTS REQUIRED WITH GREATER PRECISION AND REDUCE THESE SIGNIFICANTLY. ORGANIC AMENDMENTS ARE THE ONLY INPUTS WE ALLOW. OUR OBJECTIVE IS TO CONTINUOUSLY IMPROVE OUR PRACTICES. THE "REASONED AGRICULTURE" CERTIFICATION, OBTAINED IN 2008, ENSURES TRACEABILITY ON ALL OUR PARCELS.

## **TASTING NOTES**

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THE COLOUR IS GOLD / LIGHT GREEN. THE NOSE OFFERS AROMAS OF EXOTIC FRUITS (GRAPEFRUIT, LEMON, MANGO). ON THE PALATE IT IS FRESH AND FRISKY WHILE REMAINING ROUND, LIVELY AND FRUITY. BOURGOGNE ALIGOTÉ IS USUALLY USED FOR AN APERITIF, OR WITH CASSIS, AND A MEAL WITH SHELLFISH AND FISH



**VINTAGE:** 2014

**WINERY:** DOMAINE DUPRE

**REGION: BOURGOGNE ALIGOTÉ AOC** 

AVAILABILITY: AVAILABLE NOW IN

CONSIGNMENT

**CASE QUATITY:** 12 BOTTLES PER CASE

**BOTTLE SIZE:** 750 ML

COMPOSITION: ALIGOTÉ (100%)